



2021 PINOT GRIS “DRUESKALL”

PHILOSOPHY:

THE DRUESKALL (“GRAPE SKIN” IN NORWEGIAN) IS A SKIN FERMENTED WHITE WINE MADE FROM THE PINOT GRIS GRAPE. OUR GOAL IS TO CRAFT A WINE THAT HAS THE STRUCTURE OF A RED WINE COMBINED WITH A FULL RANGE OF TERTIARY WHITE WINE AROMAS, WHICH ALLOWS FOR A VERY VERSATILE PAIRING ON ANY TABLE. WE CONTINUE TO REFINE THE VINIFICATION OF THIS WINE, INCORPORATING BOTH WHOLE BERRY FERMENTATION AND CARBONIC MACERATION, WITH THE DURATION OF SKIN CONTACT RANGING FROM 15 TO 40 DAYS. AFTER FINISHING PRIMARY FERMENTATION, THE WINE IS PRESSED THEN AGED IN BARRIQUE TO COALESCE FRUIT, TANNIN, AND ACIDITY BEFORE BOTTLING THIS COMPLEX AND EXOTIC EXPRESSION OF WILLAMETTE VALLEY PINOT GRIS.

THE VINTAGE:

THE PACIFIC NORTHWEST EXPERIENCED A RELATIVELY WARM WINTER DURING 2020-2021, AND MUCH OF THE WILLAMETTE VALLEY SAW AVERAGE TO BELOW AVERAGE WINTER PRECIPITATION. WITH A COOL AND DRY START TO THE GROWING SEASON, WE SAW BUDBREAK THE THIRD WEEK OF APRIL AND PROGRESSED THROUGH A FEW HEAT SPIKES AND THEN ONTO SOME COOL WEATHER IN LATE MAY, AND RAIN DURING FLOWERING IN JUNE. THE MOST MEMORABLE WEATHER EVENT OF 2021 WAS THE EPIC “HEAT DOME” IN LATE JUNE, WHICH FORTUNATELY DID NOT DAMAGE THE VINES OR DEVELOPING BERRIES THANKS TO THE TIMING OF THE EVENT AND CORRESPONDING PLANT GROWTH STAGE. THE REMAINDER OF THE GROWING SEASON WAS WARMER THAN AVERAGE, WITH A COOL DOWN IN BOTH AUGUST AND DURING HARVEST IN OCTOBER. IN COMPARISON TO 2020, FRUIT SET WAS CONSISTENT BUT YIELDED SMALLER CLUSTERS AND BERRIES OVERALL. 2021 WAS A WONDERFUL GROWING SEASON, WITH LOW DISEASE PRESSURE, AVERAGE YIELDS AND PERFECT CLUSTERS - WHICH LED TO CONCENTRATED, FRESH AND COMPLEX WINES ACROSS ALL CLONES AND VARIETIES AT JOHAN.

PRODUCTION NOTES:

THE COMBINATION OF DESTEMMED FRUIT, WHOLE CLUSTER FERMENTATION, AND CARBONIC MACERATION VARIES BY VINTAGE, BASED ON THE QUALITY AND RIPENESS OF THE FRUIT FROM THE ESTATE. IN 2021, 80% OF THE FRUIT WAS DESTEMMED AND FERMENTED WITH NATIVE YEASTS ON THE SKINS IN A SMALL OPEN-TOP FERMENTER. THIS PORTION WAS PRESSED UPON DRYNESS AFTER 19 DAYS, THEN AGED IN NEUTRAL FRENCH OAK BARRELS FOR 11 MONTHS. THE REMAINING 20% OF THE FRUIT WAS CAREFULLY PLACED - WHOLE CLUSTER - IN AN EGG WHERE IT WENT THROUGH CARBONIC MACERATION FOR 29 DAYS, BEFORE IT WAS PRESSED AND AGED FOR 10 MONTHS IN FRENCH OAK BARRELS. ALL BARRELS WERE BLENDED PRIOR TO BOTTLING, UNFILTERED & UNFINED.

PRODUCTION: 241 CASES PRODUCED

ALCOHOL: 12.5%

pH: 3.65

TA: 5.7 G/L