



## 2022 PINOT NOIR “ESTATE”

### *PHILOSOPHY*

THE GOAL BEHIND OUR FLAGSHIP BOTTLING OF PINOT NOIR IS TO MAKE A WINE THAT IS REPRESENTATIVE OF THE ENTIRE FARM AS A WHOLE. WE ACHIEVE THIS BY SELECTING SMALL PARCELS OF FRUIT FROM EVERY COMBINATION OF ROOTSTOCK/SCION, SLOPE, SOIL PROFILE, AND VINE AGE ON THE PROPERTY. WE KEEP ALL LOTS SEPARATE THROUGH VINIFICATION AND AGING TO EVALUATE AND LEARN HOW EACH BLOCK PERFORMS OVER THE DIFFERENT VINTAGES. WE THEN BRING THEM TOGETHER FOR A HARMONIOUS BLEND IN THE BOTTLE, FULL OF NUANCE AND COMPLEXITY. THIS BOTTLING IS ALWAYS THE MOST REPRESENTATIVE OF THE GROWING YEAR AND IS THE MOST ACCURATE REPRESENTATION OF JOHAN VINEYARDS’ TRUE TERROIR.

### *VINTAGE NOTES*

FOLLOWING A RELATIVELY WARM 2021-22 WINTER, THE 2022 SPRING WILL LONG BE REMEMBERED FOR FROST IMPACTS AND THE PROLONGED COOL AND WET CONDITIONS INTO MID-JUNE. THE VINES WERE SLOW TO RECOVER BUT EXPERIENCED NEARLY IDEAL CONDITIONS DURING BLOOM THAT LEAD TO A MUCH LARGER THAN ANTICIPATED FRUIT SET. THE REST OF THE SUMMER PROVIDED AMPLE WARMTH, WITH A RECORD-BREAKING STRETCH OF EIGHT DAYS OVER 95°F IN LATE JULY BUT VERY LITTLE HEAT STRESS COMPARED TO THE 2021 VINTAGE. SEPTEMBER AND OCTOBER DELIVERED WITH HEAT ACCUMULATION HIGHER THAN ANY OTHER RIPENING PERIOD IN THE DATA RECORD AND PRECIPITATION HELD OFF UNTIL THE LAST WEEK IN OCTOBER, ONE OF THE DRIER RIPENING PERIODS ON RECORD. THE ENTIRE 87 ACRES OF JOHAN VINEYARD WAS PICKED IN JUST 11 DAYS, AN ABSOLUTELY FAST AND FURIOUS VINTAGE THAT WILL FOREVER BE REMEMBERED AS A TRUE LOGISTICAL FEAT!

### *PRODUCTION NOTES*

THIS PINOT NOIR WAS MADE FROM ALL 10 CLONES OF PINOT NOIR GROWN IN OUR ESTATE VINEYARD. THE GRAPES WERE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC), WITH APPROXIMATELY 28% WHOLE-CLUSTER FERMENTATION. THE WINE WAS AGED FOR 11 MONTHS IN FRENCH OAK BARRELS, ONLY 2% OF WHICH WERE NEW.

**PRODUCTION:** 1,624 CASES PRODUCED

**ALCOHOL:** 12.1%

**pH:** 3.74

**TA:** 6.0 g/L