

2022 SAVAGNIN

Savagnin is a grape that is native to the Jura region in eastern France. It is known to produce dry white wines, full of mineral-driven aromatics and loads of bright acidity. In 2017, Morgan was asked to “care for” 200 baby Savagnin vines coming straight from the Foundation of Plant Sciences at UC Davis - the first of this grape variety in the States! She not only cared for them but grew them up in small pots until we could eventually harvest the budwood and graft the variety into the vineyard. After two years of growth, we grafted the variety into the vineyard in the spring of 2019 and made our first varietal Savagnin wine in 2021. We find this grape to be reminiscent of the Chardonnay on the property, but with more minerality and a very long finish.

117 CASES PRODUCED | 13.5% ALC

YH/Z/JONG



2021 CHARDONNAY

The focus of our Chardonnay philosophy & approach lies in secondary and tertiary aromatic development of this noble grape variety. The clonal diversity of this wine brings complexity and balance to the whole. We picked our three high acid clones separately: Old Wente, l'Espiguette, and Musque – then macerated or direct pressed the grapes and brought the juice together in tank before going down to barrel. This wine was barrel fermented with native yeasts in French oak (6% new) and aged sur lie for 19 months, allowing it to finish native malolactic fermentation. It was bottled May 15th, 2023 - unfiltered, with a small addition of fine lees, then bottle-aged for another year and a half prior to its release in Fall 2024.

422 CASES PRODUCED / 13.2% ALC



2022 MELON DE BOURGOGNE

The Melon from our site is quickly becoming one of our superstar whites in the Johan line-up! After a 3-hour skin maceration, we pressed the juice off the skins, then barrel fermented and aged the wine on its original lees for 11 months. This extended 'sur lie' aging is inspired by the classic wines of the Muscadet region of the Loire Valley, yielding a complex and compelling expression of Melon from our marine sedimentary soils. Our interpretation "rhymes" with theirs, so to speak, but with a new world voice with which we deeply resonate.

168 CASES PRODUCED / 11.2% ALC



2022 RIBOLLA GIALLA

Ribolla Gialla is an exciting grape in the Johan Vineyards repertoire. We grafted this variety into our vineyard in 2017, along with a few other experimental varieties. It is a native grape championed in Northern Italy, namely the Friuli region. The grape has a distinctly unique and complex expression of the Van Duzer Corridor AVA. It produces lower alcohols, fine tannins, and lively aromatics evocative of honeydew and cherry blossoms. We fermented the wine on skins for 30 days, then barrel-aged for a year before bottling – unfinned and unfiltered.

93 CASES PRODUCED / 10.1% ALC



2022 PINOT GRIS “DRUESKALL”

The Drueskall (“grape skin” in Norwegian) is a skin-fermented 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. We continue to refine the vinification of this wine by incorporating different winemaking techniques, with the duration of skin contact ranging from 20 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.

276 CASES PRODUCED / 12.3% ALC





2021 PINOT NOIR “MARIAFELD”

The “Mariafeld” Pinot Noir bottling was created to highlight a particular clonal selection in our vineyard that has identified itself as an absolute stand-alone wine. Our normal philosophy when it comes to blending Pinot Noir, is that more diversity lends to a more complex and well-rounded wine. The Mariafeld clone of Pinot Noir has been a perennial favorite of ours, and we decided that it deserves to be isolated, as its complex character and nuance produces a truly individual wine all on its own. The 2021 vintage was fermented with native yeasts, 6% whole cluster and aged in French oak barrels for 19 months, then bottled and aged for another year and a half before release.

195 CASES PRODUCED / 12.4% ALC

A watercolor painting of a landscape. The sky is filled with vibrant, blended colors of red, orange, purple, and blue, suggesting a sunset or sunrise. A faint rainbow is visible in the distance. The foreground shows a field of golden wheat, with a large, dark tree trunk in the center. The overall style is soft and painterly.

2021 PINOT NOIR “THREE BARREL”

Every year we end up with a few barrels that express particular aromatic and flavor characteristics that are beyond our comprehension. The goal with Three Barrel is to maximize aromatic complexity and perfume, while exemplifying firm tannin and acid structure to preserve this wine for long-term aging. The 2021 blend was made up of one barrel of our Swan clone, and two barrels of the Wädenswil clone. These lots were fermented, using native yeast (both primary and malolactic), with approximately 64% whole-cluster fermentation. The wine was aged for 19 months in French oak barrels, none of the three were new.

69 CASES PRODUCED / 12.0% ALC

2022 "MURMURATION" RED BLEND

Murmuration refers to the phenomenon that results when hundreds, sometimes thousands, of starlings fly in swooping, intricately coordinated patterns through the sky. When we witness this magnificent event in the vineyard, it reminds us that a great 'blend' is a collective reflection of the sum of all parts, as opposed to any one part on its own. As we continue to experiment with the multiple red grapes on the property, we created a space for creativity and blending to be able to make a wine that showcases a holistic expression of place. The 2022 Murmuration is a blend Cabernet Franc, Mondeuse, Blaufränkisch, Zweigelt and St. Laurent.

510 CASES PRODUCED / 11.0% ALC

