

2021 ZWEIGELT

PHILOSOPHY

WHILE THE ZWEIGELT GRAPE MAY SOUND LIKE AN EXOTIC VARIETY FOR US HERE IN THE STATES, IT IS THE MOST WIDELY PLANTED RED GRAPE IN THE COUNTRY OF AUSTRIA. WINES PRODUCED FROM THIS GRAPE ARE OFTEN BRIGHT, PLAYFUL, AND QUAFFABLE. WHEN WE GRAFTED THIS VARIETY INTO THE VINEYARD IN 2017, WE HAD NO IDEA THAT WE WOULD BE ABLE TO ACHIEVE A COMPLEX AND COMPELLING EXPRESSION WHILE REMAINING JUICY, NERVY, AND OH, SO DRINKABLE! OUR ZWEIGELT IS ADORNED WITH A BEAUTIFUL LABEL FROM OUR FRIEND YONG, FEATURING OUR FAVORITE MASCOT ON THE PROPERTY. THE GREAT BLUE HERONS ARE A COMMON SIGHTING AT JOHAN, AS THEY LOVE TO HANG IN OUR PONDS AND HUNT VOLES IN THE VINEYARD. WE THOUGHT THIS WAS A PERFECT FIT FOR THIS BLUE-HUED BEAUTY OF A WINE!

VINTAGE NOTES

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

OUR ZWEIGELT GRAPES COME FROM THE NORTHEAST CORNER OF OUR PROPERTY. ONCE HARVESTED, THE GRAPES ARE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC), WITH APPROXIMATELY 15% WHOLE CLUSTER FERMENTATION. THE WINE WAS AGED FOR 11 MONTHS IN NEUTRAL FRENCH OAK BARRELS (1X 500L PUNCHEON AND 5X 228L).

PRODUCTION: 176 CASES PRODUCED

ALCOHOL: 10%

PH: 3.29 **TA:** 6.6 G/L