

Johan Vineyards Van Duzer Corridor Pinot Noir 2017

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2017

GRAPE Pinot Noir

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Oregon

SMALLER REGION Willamette Valley

SUB REGION Van Duzer Corridor

Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. The best examples are remarkably similar to their equivalents from Burgundy – a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002, a group of producers banded together to create six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established, and the Van Duzer Corridor was also granted official status in late-2018.

Johan Vineyards is a certified-Biodynamic estate vineyard and winery located in the Van Duzer Corridor AVA, south of McMinnville and west of Salem. A relatively low-elevation site, due to its proximity to the coast and the winds that howl through the Van Duzer Corridor every summer afternoon, the fruit here tends to ripen later. A lovely, deep red berry core framed by a seductive spice component making for a classic southern Willamette profile.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Med+

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY High

Aroma & Taste

RED FRUIT Cherry / Red Tomato • Red Plum • Red Raspberry • Red / Sour Cherry *Condition: Fresh, Ripe*

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Fresh, Ripe*

CITRUS FRUIT Orange • Tangerine *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

FLORAL Lavender • Rose *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens • Olive (Green) • Arugula • Salad Greens • Green Onion / Leek

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Olive (Black) • Tomato Leaf

HERBAL Tea Leaf / Bergamot • Garrique / Provence • Oregano • Sorrel • Chicory

OTHER SPICES Black Pepper • Sassafras • Licorice (Red) • Chinese Five Spice • Green Peppercorn

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Hazelnut • Almond / Marzipan • Walnut

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster