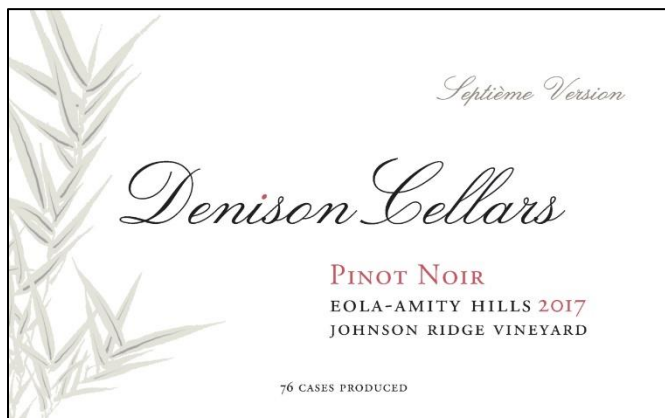


2017 DENISON CELLARS JOHNSON RIDGE VINEYARD PINOT NOIR

EOLA-AMITY HILLS AVA, WILLAMETTE VALLEY, OREGON



THE VINTAGE

After an abnormally wet late winter, the 2017 growing season got off to a normal start with budbreak occurring on April 15th. The growing season was very warm with over 30 days that reached at least 90° F. A stretch of extreme heat in late July and early August led to some sunburn, and warm conditions persisted into early September. Cooling rains arrived mid-September, which slowed the ripening process significantly and allowed the grapes to achieve

optimal balance. The fruit for this wine was picked in ideal conditions on the 10th of October.

THE WINE

The 2017 Johnson Ridge Vineyard Pinot Noir is a single-clone wine; it was produced from a misidentified clone (labeled 777 at the nursery, but it does not behave like 777 at all). The resulting wine has dark ruby color, flavors of ripe plum, black cherry, a hint of blackberry, and fresh earth. It displays dense mid-palate volume, velvety tannins, and a long seamless finish.

The fruit was harvested on October 10th and spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took twenty days to complete. French oak barrels were used for aging, 20% of which were new. The blend was created in March of 2019, after spending 15 months in barrel. Bottling was completed in May of 2019; only 76 cases were produced.

The 2017 Denison Cellars Johnson Ridge Vineyard Pinot Noir is unfinned and unfiltered, and to prevent any incidence of cork taint, is bottled under a twist-off closure.

Harvest Date: Oct. 10th

Brix: 24.8°

Final pH: 3.54

Final TA: 5.50 g/L

Alcohol: 14.6%

Production: 76 cases

Suggested Retail: \$45

Winemaker: Tim Wilson

www.denisoncellars.com

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