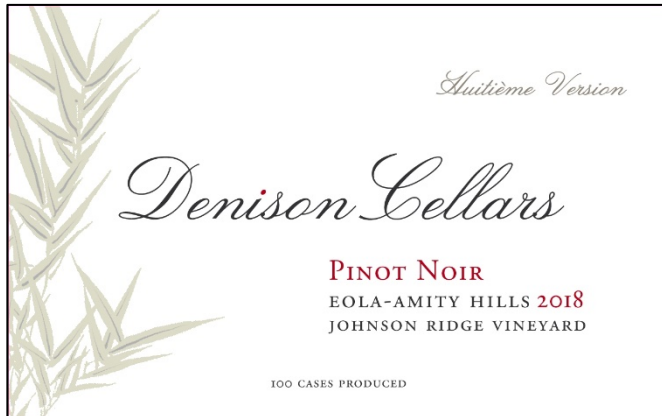


# 2018 DENISON CELLARS JOHNSON RIDGE VINEYARD PINOT NOIR

EOLA-AMITY HILLS AVA, WILLAMETTE VALLEY, OREGON



## THE VINTAGE

After a relatively dry winter, the 2018 growing season got off to a normal start with budbreak occurring on April 20<sup>th</sup>. The growing season was warm and dry, with over 21 days that reached at least 90° F. and included heat spikes during flowering in mid-June and late July. Very warm conditions persisted into August, but temperatures cooled significantly late in the month as the fruit was finishing veraison. Cooler than normal conditions persisted into September, slowing

the ripening process to a perfect rate that enabled us to pick at optimal ripeness. The fruit for this wine was picked October 2<sup>nd</sup>.

## THE WINE

The 2018 Johnson Ridge Vineyard Pinot Noir is a bend of 777, Pommard, and a mis-labelled clone that has yet to be identified. The resulting wine has deep garnet color, aromas of blackberry, freshly turned earth, and a hint of smoke. Mouth-filling flavors of blackberry, black cherry, a hint of blueberry follow. This wine displays dense mid-palate volume, velvety tannins, and a long seamless finish.

The fruit was harvested on October 2<sup>nd</sup> and spent four days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins and took 22 days to complete. French oak barrels were used for aging, 20% of which were new. The blend was created in November of 2019, after spending 12 months in barrel. Bottling was completed in May of 2020; 100 cases were produced.

The 2018 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. 2<sup>nd</sup>

**Brix:** 24.8°

**Final pH:** 3.63

**Final TA:** 5.40 g/L

**Alcohol:** 14.3%

**Production:** 100 cases

**Suggested Retail:** \$45

**Winemaker:** Tim Wilson

**www.denisoncellars.com**

**541.517.3370**