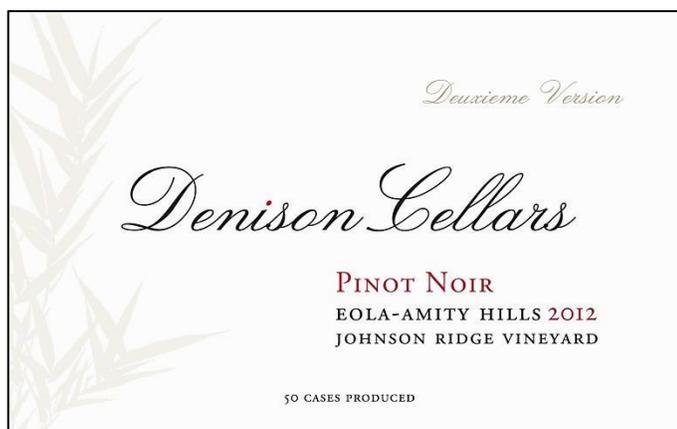


# 2012 DENISON CELLARS JOHNSON RIDGE VINEYARD PINOT NOIR

EOLA-AMITY HILLS AVA, OREGON



## THE VINTAGE

What began as a normal vintage, with budbreak occurring in the third week of April, 2012 turned out to be a magnificent growing year, with abundant sunshine, warm (but not too hot) temperatures, and below average precipitation. Heat accumulation for the growing year reached a warm 2,300 degree days, and there was no pressure from birds or disease; harvest fruit was picture-perfect, with very ripe skin tannins and balanced acid levels. The resulting wines are beautiful, with concentrated

fruit, rich mouthfeel, velvety tannins, and dark color. While they can be enjoyed upon release, they have the structure and balance to age gracefully.

## THE WINE

The 2012 Johnson Ridge Vineyard Pinot Noir is a blend of 777 (50%) and pommard (50%) clones. Each contributes unique characteristics: 777 adds dark color, black cherry and blackberry flavors, while pommard adds flavors of plum, minerality, and voluptuous structure. The resulting wine has dense mid-palate volume, velvety tannins, and a long, seamless finish, with a hint of forest floor and spice.

The fruit was harvested on October 18<sup>th</sup>, and spent three days in a cold-soak to extract color. Fermentation was completed in small, one-ton bins, and took sixteen days to complete. French oak barrels were used for aging, 20% of which were new, and the wine was bottled in May after spending 13 months in barrel. Only 50 cases were produced.

The 2012 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:** October 18<sup>th</sup>

**Brix:** 24.5°

**Final pH:** 3.66

**Final TA:** 5.1 g/L

**Alcohol:** 14.5%

**Production:** 50 cases

**Winemaker:** Tim Wilson

**Suggested Retail:** \$38

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