

# 2017 Division Chardonnay “Trois”

## Johan Vineyard

### Willamette Valley AVA

2017 did not disappoint when it came to Pacific Northwest weather drama! It is certainly clear that our region, and the world around us, is changing due to manmade global climate change, which will invariably affect the way we farm and even what we farm in the Willamette Valley for decades to come. As with the hot years, the cold years, the dry years and the rainy years, it feels as if we've seen it all around here now...well most of it anyways. After an easy 2016 growing season and vintage that pretty much rode right along the region's historical averages, in 2017 we returned to the more variable season wine growers in Oregon are most accustomed to.

Cold streaks, rainstorms, drought, heat waves, and wildfires, oh my! While keeping us on our toes at times, especially the wild fires, we persevered right on into late September for what turned out to be a truly elegant, nervy vintage for Chardonnay in the Willamette Valley.

We are thrilled with our second vintage of single vineyard Chardonnay from Johan Vineyards near the coastal range in the Willamette Valley. We've been working with our favorite Biodynamic site for several years now and the vintage was just perfect for allowing us to produce a wine truly worthy to stand on its own. The truly unique Johan site lays on marine sedimentary, Helvetia, silty loam, and even some rare broken granite soils that are moderately well drained and have consistently influenced our wines in a truly “terroir” driven sense.

Like our other wines, we utilized the pied de cuve (vineyard native yeast cultivation) build up, a technique that we had been using for some of the red ferments and now use for nearly all of our ferments. The method resulted in a gorgeously complex final wine that did not struggle to complete primary fermentation. The barrel fermentations were long and cool in neutral and one new French oak Burgundy barrel. We sulfured our 2017 Chardonnay Trois twice: one small addition in March, and one small addition just before bottling.

The 2017 Chardonnay “Trois” Johan Vineyards is an acid-driven and mineral-forward style of Chardonnay, which we absolutely love. The aromatics are lean and clean, with fresh Asian pear, nutmeg, allspice and cardamom, almond flowers, and the ever present saline notes we typically notice in our Chardonnays. The palate is electric and shows notes of dessert fruits with brown spices. We believe the wine will develop gloriously in the cellar, and is amongst our age-worthy Chardonnays to date.

**Alc - 13.0%, pH 3.38, 50 cases**

