

J. K. Carriere
WINES



WHITE PINOT NOIR

www.jkcarriere.com

2015

GLASS
WILLAMETTE VALLEY WHITE PINOT NOIR

Alcohol: 13.75% pH: 3.36

THESIS: Hit all the marks and do a little happy dance.

THE CLIFF NOTES: The color of the wine is light onion skin, with a nose of lime flowers and melon. The palate explodes with acid, citrus, earth and tonic, and the finish lingers and lingers. To my mind this may be the best White Pinot Noir we've produced in our 15 years of doing so. It is purpose driven for the back patio. Perhaps, chauffeur this bottle and that person, there.

FERMENTATION: 100% Pinot noir, whole cluster pressed and barrel fermented to absolute dry using a long, slow, low-temperature, wild-yeast regimen. Those native yeasts ate all the sugar, and under the pressure of clean carbon dioxide, delivered the massive high-tone fruit esters that make it seem all sweet fruit, with no residual sugar.

ELEVAGE: 100% barrel aged in older French oak barrels. Aged using lees addition and incorporating Champagne methodologies from 100 years ago to strip color and broaden an earthy mid-palate, similar to a rosé Champagne from that era, without the bubbles. Racked once and filtered prior to bottling January 2016.

VINEYARDS: Two great high elevation Pinot noir vineyards are represented: Temperance Hill's 35-year-old hanging cane plus VSP plantings and Barron-Wahl's 13-year-old VSP Pommard plantings on Parrett Mountain, just down the road from us.

— Jim Prosser, owner/winemaker