

SMALL-LOT WILD YEAST FERMENTATIONS, 100% BARREL AGED FOR 19 MONTHS IN FRENCH OAK BARRELS (25% NEW, 50% TWICE-FILLED, 25% NEUTRAL). BOTTLED, UNFINED AND UNFILTERED, IN APRIL OF 2011. AGEABILITY: ABSO-LUTELY DECANT TO GET IT AIR WITHIN ITS FIRST THREE YEARS. WELL CELLARED, YOU SHOULD ANTICIPATE ADDITIONAL COMPLEXITY DURING ITS FIRST IO YEARS WITH A POTENTIAL IO- TO IS-YEAR DRINKING HORIZON. VINEYARD: TEMPERANCE HILL'S (30-YEAR-OLD) LATER AND COOLER HIGH-ELEVATION VINES DELIVER OLD VINE COMPLEXITY WITH FRESH ACIDITY. SHEA VINEYARD'S (11-YEAR-OLD) WARM MID-SLOPE VINES DELIVER OPTIMAL RIPENESS AND GEMINI VINEYARD'S (18-YEAR-OLD) RICH VIGOROUS SOIL DELIVERS RED IS RED IS RED FROM THE OPULENT END OF THE SPECTRUM.

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