

J.K. Carriere

W I N E S

2012 Cuvée Lola

Willamette Valley Pinot Noir



Thesis: Some things are worth waiting for.

A Story: This wine is named after our daughter, Lola. It is a presentation of hope. We only bottle it in exceptional vintages, then cellar for complexity to release after five years. Hope manifest, we give you, Lola.

The Cliff Notes: The color is dark garnet red. The first aroma sets high and refined expectations, black pepper and Burgundy. We're as serious as the wine when we say the nose throws deep cherry, grilled game, kind baby diaper and a progressive wheel of green/to blond/to tan/to black pepper spice. The palate is expansive and super-built of dark red fruits and fresh Queen Anne cherries on a savory frame. All in, it meets its calling, it holds its weight, it's really, really good.

The Building of: These are the combined, singular best barrels from the two best barrel lots in 2012. They were wild-yeast fermented in stainless steel, 100% barrel aged for 18 months in French oak (one new & one once filled). Bottled unfinned and unfiltered in March 2014, the bottles were cellared underground until release after 60 plus months.

Ageability: Absolutely decant to get it air within its first three years. Well cellared you should anticipate additional complexity during its first 15 years with a potential 10- to 20-year drinking horizon.

Vineyards: The singular best from two vineyards were combined and are represented: **Temperance Hill's** (33-year-old) later and cooler high-elevation Front Block vines, at the top of the Eola Hills AVA, delivered old vine complexity with fresh acidity. **St. Dolores Estate's** (4-year-old) Pommard clone, from the 10+10 Block in front of the winery (Chehalem Mtns AVA), delivered surprisingly structured, and yet juicy, wines of substance.

— Jim Prosser, owner/winemaker

Alcohol: 13.5%
pH: 3.57
Cases produced 44
Release Jan 2018