

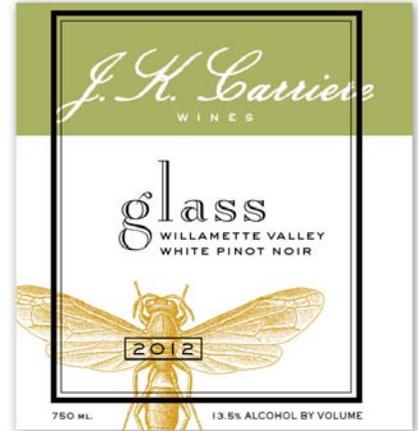
J. K. Carriere

W I N E S

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2012 GLASS

WILLAMETTE VALLEY WHITE PINOT NOIR



Thesis: Full sails on cool water.

The Cliff Notes: Crystalline cantaloupe is the color. Massive lemon, lychee, honeysuckle, bougainvillea and musk waft from the glass. Key lime and lemon curd drive the attack, followed by a mouth of shave ice and cling peaches. Ferocious acid pushes the extroverted fruit like a sailboat across a zero sugar bay.

A Story: While we weren't able to call this one in while lounging poolside, the growing season and resultant grapes were marvelous. In barrel, all those native yeast 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.

Alcohol: 13.5%

pH: 3.27

Fermentation: 100% Pinot noir, whole cluster pressed and 100% barrel fermented to absolute dry using a long, slow, low-temperature, wild-yeast regimen to promote vineyard characters and preserve fleeting fruit esters.

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 February 2013.

Vineyards: These Pinot Noir grapes came from **Temperance Hill's** 32-year-old Flat Block, Rocky Slope, and Triangle Block as well as Bill **Wahl's** vineyard just down the road from the winery, here on Parrett Mountain.