J. K. Carriere
WINES

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2012 Lucidité

Willamette Valley Chardonnay

Thesis: A surfboard of ripe getting rolled by a wave of acid

The Cliff Notes: All yellow and gold without a hint of shyness, this wine throws down with a lemon-shortbread and pink-grapefruit nose, followed by tree-ripened lemon, citrus pith, honey-crisp apple and warm paraffin. Perfectly ripe in the mouth, it delivers lemon curd, apricot and nutmeg. The weight is substantial, and the balance tips toward verve riding a wave of fresh acidity on a long tailout.

Cases Produced: 220 cases – 9 barrels

Fermentation: 100% Chardonnay, 100% whole cluster pressed and barrel fermented in an old-world oxidative style. By using a long, slow, low-temperature, wild-yeast, barrel fermentation regimen we are able to promote vineyard characters and preserve fleeting fruit esters.

Elevage: 100% barrel aged on its lees for 18 months in older French oak barrels to promote roundness of the mid-palate. Racked and filtered prior to bottling February 2014.

A Story: 2012 was a pretty perfect growing year in Oregon. Adequate moisture, warm days, cool nights and a long growing season led to beautiful fruit. My French friends would say the ideal combination of power and grace.

Alcohol: 13.5% pH: 3.32

Vineyards: This wine is from two vineyards **Temperance Hill**'s high and late-harvested southeastern shoulder in the Eola Hills and **St. Paul Vineyard** outside Newberg.

— Jim Prosser, owner/winemaker