

J. K. Carriere
W I N E S



LUCIDITÉ

— 2012 —

CHARDONNAY

WILLAMETTE VALLEY, OREGON

THESIS: A SURFBOARD OF RIPE GETTING ROLLED BY A WAVE OF ACID

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.

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.

—Jim Prosser, owner/winemaker

ALCOHOL: 13.5%

pH: 3.32

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.

FERMENTATION: 100% CHARDONAY — 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.

VINEYARDS: THIS WINE IS FROM TWO VINEYARDS: **TEMPERANCE HILL'S** HIGH AND LATE-HARVESTED SOUTH-EASTERN SHOULDER IN THE EOLA HILLS AND **ST. PAUL VINEYARD** OUTSIDE NEWBERG.

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