

J. K. Carriere
W I N E S



GEMINI
VINEYARD

2013

LIMITED BOTTLING
PINOT NOIR

www.jkcarriere.com

2013

GEMINI VINEYARD LIMITED BOTTLING
WILLAMETTE VALLEY PINOT NOIR

ALCOHOL: 12.5% PH:3.56

THESIS: Blueberry paint.

THE CLIFF NOTES: Garnet in color, this wine has almost paint-like esters of blueberry and red fruits along with cracked black/green peppercorns and roast meat. The mouth is dark, juicy, young and slightly reserved with reasonable grip and lightly present oak.

THE STORY: Once again these vines, grown on a wind-blown soil type, deliver acidity that moves bombastic darker fruit into a spectrum of wine that we'd call "red is red is red."

THE BUILDING OF: Small-lot wild yeast fermentations, 100% barrel aged for 18 months in French oak barrels (one new, one older). Bottled unfinned and unfiltered in March 2014.

AGEABILITY: Absolutely decant to get it air within its first 3 years. Well cellared, you should anticipate additional complexity during its first 10 years with a potential 12- to 15-year drinking horizon.

VINEYARDS: The Laurelwood soil of Gemini Vineyard in the Chehalem Mountains AVA is rich, wind-blown loess that contributes vigor to the plants and good acid to the wines made from these grapes, which are grafted 22-year-old, Scott Henry-trained, Pommard-clone Pinot noir.

—Jim Prosser, owner/winemaker