

J. H. Carriere

W I N E S

2013 GEMINI VINEYARD LIMITED BOTTLING PINOT NOIR



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 unfiltered and unfiltered in March 2015.

Ageability: Absolutely decant to get it air within its first three years. Well cellared, you should anticipate additional complexity during its first ten 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

Alcohol: 12.5%
pH: 3.56
Production: 48 cases
Release: Nov 2015