

J. K. Carriere

W I N E S

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2013 GLASS

WILLAMETTE VALLEY WHITE PINOT NOIR

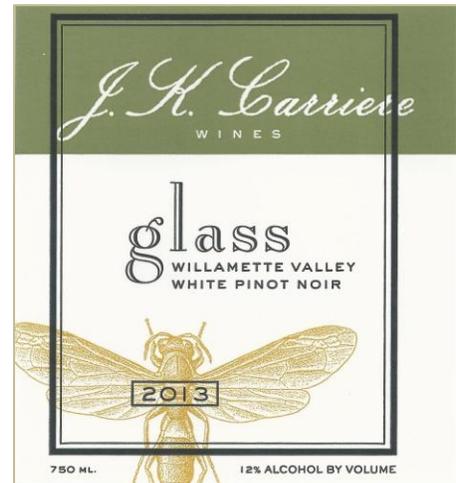
Thesis: My childhood go-to: 50/50 Squirt & Collins Mixer.

The Cliff Notes: The color of this wine shows as pale peach-copper. First nose is Meyer lemon, melon and lime. Key lime pie and lemon bar with a caramelized crust edge out the floral aromatics. The attack on the palate is citrus, acid and earth, driven long by lemon-lime. A just-perceptible spritz on the tailout refreshes and demands another pour.

Fermentation: 100% Pinot noir, whole cluster pressed and 100% barrel fermented to absolute dry using a long, slow, low-temperature, wild-yeast regimen. 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.

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 January 2014.

Vineyards: Almost exclusively from 33-year-old original Pinot noir plantings at **Temperance Hill** (Flat Block, Triangle, and Rocky Slope), as well as minor portions from **Black Walnut** and Bill **Wahl**'s vineyard here on Parrett Mountain.



— Jim Prosser, owner/winemaker

Alcohol: 12%
pH: 3.28
Production: 628 cases