J. K. Carriere

WINES

glass

WILLAMETTE VALLEY
WHITE PINOT NOIR

2013

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

The Cliff Notes: The color of this wine shows as pale peach-copper, with a first nose of 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.

— Jim Prosser, owner/winemaker

Alcohol: 12% pH: 3.28

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.

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.

VINEYARDS: Primarily 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.

J.K. Carriere Wines • jkcarriere.com • [503] 554-0721
9995 NE Parrett Mtn. Rd. • Newberg, OR 97132