

J. K. Carriere

W I N E S

2013 LUCIDITÉ WILLAMETTE VALLEY CHARDONNAY



Thesis: A box of Lemonheads.

The Cliff Notes: The follow-on to the yellow-gold-green color of this wine is a nose of tonic, pea shoots, smoke and slight green, moving into lemon-lime and white pepper. A linear palate of earth, quenching acidity and Wyler's powdered lemonade follow in the mouth. I'd decant in the first year.

Fermentation: 100% Chardonnay, 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.

Elevage: 100% barrel aged on its lees for 16 months in mainly older (plus one new) French oak barrels to promote roundness of the mid-palate. Racked and filtered prior to bottling February 2015.

A Story: Oregon Chardonnay is really starting to evolve in a style reminiscent of Europe, but well reflecting Oregon's cool climate. Sites, clones and growing practices have all been vetted, resulting in fresh ripe wines with a natural backbone of acidity. The prince of the state is still Pinot, though a princess in blond tresses has emerged to steal the crowd's gaze.

Vineyards: This wine is from two vineyards: **Temperance Hill's** high and late-harvested southeastern shoulder in the Eola Hills and **St. Paul Vineyard** outside Newberg.

— *Jim Prosser*
Owner/winemaker

Alcohol: 12.5%
pH: 3.29
Production: 275 cases
Release: Sept 2015