

*J. K. Carriere*  
WINES



LUCIDITÉ

2013

CHARDONNAY

*www.jkcarriere.com*

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LUCIDITÉ  
WILLAMETTE VALLEY CHARDONNAY

Alcohol: 12% pH: 3.29

**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