

J. K. Carriere
W I N E S



ANDERSON
FAMILY

2014

LIMITED BOTTLING
PINOT NOIR

www.jkcarriere.com

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ANDERSON FAMILY LIMITED BOTTLING
WILLAMETTE VALLEY PINOT NOIR

ALCOHOL: 13.75% PH: 3.54

THESES: Rain on Concrete

THE CLIFF NOTES: Translucent light cherry in color, this wine presents an effusive nose of cherry liqueur, vanilla, hay, peach and green peppercorn. The palate is a raspberry bombast with both good push and mouth-coating tannins, finishing slightly savory.

THE STORY: Anderson Family Vineyard delivers some of the smallest clusters in the state, which means both the intensity of high skin-to-juice ratio and the inherent possibility of over-extraction. Like vermouth waved at a very dry martini, we do make the sign of the cross at punch-down time.

THE BUILDING OF: Small-lot wild yeast fermentations, 100% barrel aged for 18 months in French oak barrels (one once used, one twice used). Bottled unfinned and unfiltered in March of 2016.

AGEABILITY: You'll do best by decanting to get it air within its first three years. Well cellared, you should anticipate additional complexity during its first 10 years with a potential 12-year drinking horizon.

VINEYARDS: The steep and rocky South Block of **Anderson Family** Vineyards is dry-farmed, 24-year-old, Dijon 115 clone Pinot noir. As such, it is some of the oldest Dijon clone Pinot noir in Oregon.

—Jim Prosser, owner/winemaker