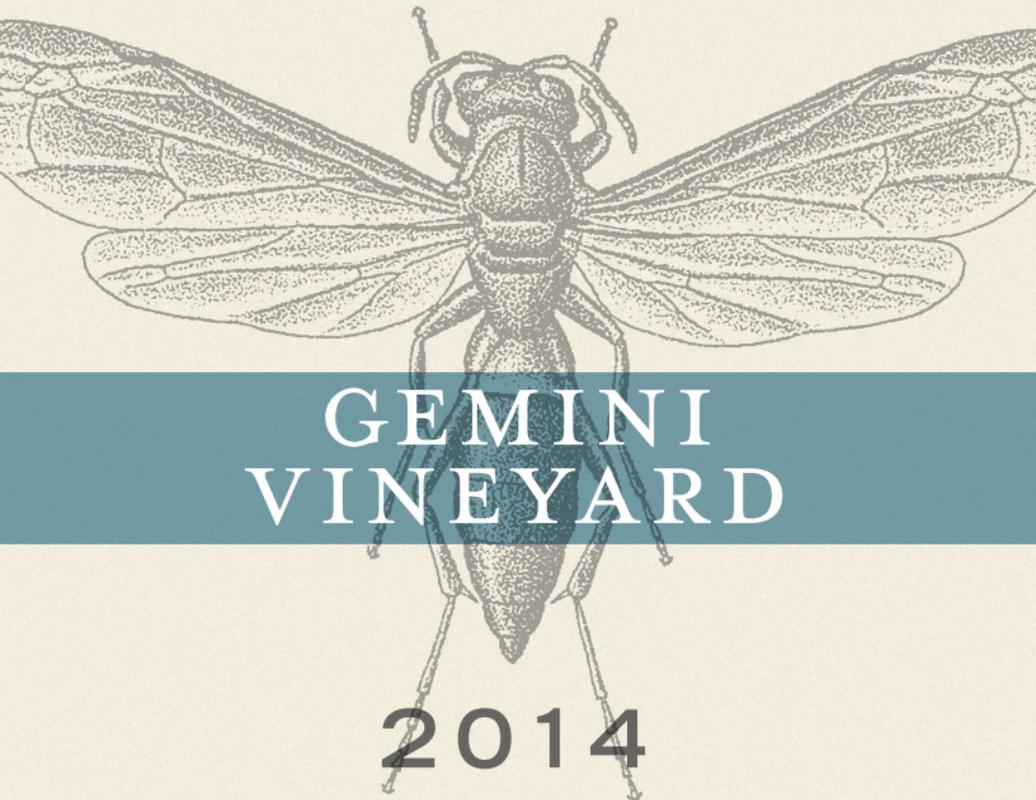


J. K. Carriere
W I N E S



GEMINI
VINEYARD

2014

LIMITED BOTTLING
PINOT NOIR

www.jkcarriere.com

2014

GEMINI VINEYARD LIMITED BOTTLING
WILLAMETTE VALLEY PINOT NOIR

ALCOHOL: 13.75% PH: 3.57

THESIS: Young Grand Cru Burgundy looks a lot like this.

THE CLIFF NOTES: Very deep red in color, the wine opens with a kind, earthy, reminiscent-of-Burgundy nose. In the mouth it is massive pie cherry and vibrant stone fruit floated on a generous wave of acid and ripe tannin. It's a total balance of flavor and earth, spice and Red Hots, licorice and lip-tingling tannin.

THE STORY: Once again these vines, grown on a wind-blown soil type, deliver acidity that moves bombastic darker fruit into a spectrum of wine that we'd call "red is red is red."

THE BUILDING OF: Small-lot wild yeast fermentations, 100% barrel aged for 18 months in French oak barrels (one new, one once-filled, three older). Bottled unfined and unfiltered in March 2016.

AGEABILITY: Absolutely decant 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- to 15-year drinking horizon.

VINEYARDS: The Laurelwood soil of **Gemini Vineyard** in the Chehalem Mountains AVA is rich, wind-blown loess that contributes vigor to the plants and good acid to the wines made from these grapes, which are grafted 23-year-old Scott Henry-trained, Pommard-clone Pinot noir.

—Jim Prosser, owner/winemaker