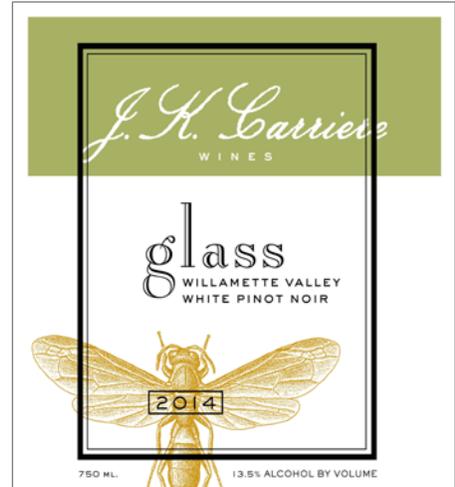


J. K. Carriere

WINES

2014 GLASS

WILLAMETTE VALLEY
WHITE PINOT NOIR



- Thesis: An intense spring shower...encapsulated.
- The Cliff Notes: The color of the wine is pale peach, with an effusive nose of ripe lime, English biscuit, peach, citrus pith and day lily. With an exceedingly long and concentrated attack of racy fruit and linear acidity, it's a bowl of fresh raspberries with a squeeze of lime and just enough powdered sugar to relieve, and yet leave, a serious edge.
- 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 yeasts 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.
- 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 2015.
- Vineyards: Three vineyards represented: **Temperance Hill**'s 34-year-old original Pinot noir plantings, as well as portions from **Barron-Wahl** and **Louis** vineyards.

— Jim Prosser
Owner/winemaker

Alcohol: 13.5%
pH: 3.31
Cases Produced: 725
Released: Sept 2015