

J. K. Carriere

WINES

2014 PROVOCATEUR WILLAMETTE VALLEY PINOT NOIR

Thesis: Yelling, so they will hear you at the monastery.

The Cliff Notes: Translucent ruby red in color, the wine has a nose of fresh strawberries and cherries with a drizzle of balsamic over browned butter cake. The palate is awash with vibrant cherry, blond spice and savory roasted game. The attack is persistent, the mouth full, the finish long and clean, just begging for food and another swallow.

A Story: 2014 was an excellent year for growing grapes. Not only was the quality exceptional, but the yield was generous, up about 20%. That abundance allowed us to put crazy great grapes into this bottle. We kept the farming and picking decisions in check to ensure we wouldn't make high alcohol, gloppy (a rarified technical term) wines. What's in bottle is perfect grudge-match Pinot

Fermentation: Small-lot wild yeast fermentations in open-top stainless steel tanks. Limited pre-ferment maceration, followed by minimal, but targeted temperature and punch-down intervention.

Elevage: 100% barrel aged for 16 months in French oak, 10% new, 10% one year, 7% two year, 73% older. Racked and bottled, unfiltered and unfiltered, in January 2016.

Ageability: Drink now to seven years and think about getting it some air in the first three.

Vineyards: A blend of six vineyards, **Temperance Hill** (35 years), our **St. Dolores Estate** (7 years), **Louis Vineyard** (10 years), **Anderson Family** (24 years), **Shea Vineyard** (16 years), and **Brooks Estate** (16 years)

— Jim Prosser
Owner/winemaker

Alcohol: 13.0%
pH: 3.62
Released: April 2016

