

J.K. Carriere

W I N E S

2014 Anderson Family Limited Bottling Pinot Noir



ANDERSON FAMILY

Thesis: 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 unfined 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

Alcohol: 13.75%
pH: 3.54
Production: 47 cases
Released: November 2016