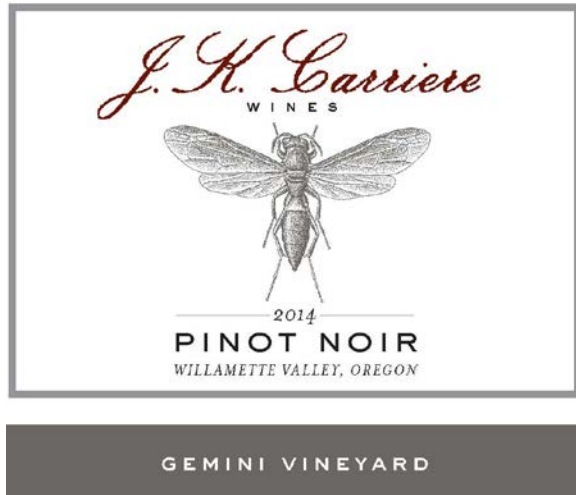


J. K. Carriere

W I N E S

2014 Gemini Vineyard Limited Bottling Pinot Noir



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 unfiltered 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

Alcohol: 13.75%
pH: 3.57
Production: 120 cases
Released: November 2016