

J. K. Carriere
WINES



LUCIDITÉ

2014

CHARDONNAY

www.jkcarriere.com

2014

LUCIDITÉ
WILLAMETTE VALLEY CHARDONNAY

Alcohol: 13.75% pH: 3.3

THESIS: I said, “Pucker”... without any single-finger gestures.

THE CLIFF NOTES: The color is pale brass. The nose holds earth, hazelnut, crème brûlée, lemon pound cake and peach cobbler with a touch of ginger. The palate is bright, ripe and weighty with a lemon-lime finish of great persistence.

FERMENTATION: 100% Chardonnay – 100% whole cluster pressed and barrel fermented in an old world style. By using a long, slow, low-temperature, wild-yeast, barrel fermentation regimen we are able to promote vineyard characters and preserve fleeting fruit esters.

ELEVAGE: 100% barrel aged on its lees for 16 months in mainly older (plus one new) French oak barrels to promote roundness of the mid-palate. Racked and filtered prior to bottling February 2016.

A STORY: You had to know that in the warm growing year of 2014 we would feel compelled to pick this pretty early. Like a kayak on a slick before a waterfall, sugars were moving, flavors were quickening and acids were preparing to tumble. So we paddled ashore.

VINEYARDS: This wine is from two vineyards, **Temperance Hill**'s high and late-harvested southeastern shoulder in the Eola Hills and **St. Paul Vineyard** outside Newberg.

— *Jim Prosser, owner/winemaker*