

J. K. Carriere WINES

2014 Shea Vineyard Limited Bottling Pinot Noir



Thesis: Gingerbread Man, Gingerbread Man

The Cliff Notes: Purple-plum in color, the wine opens on the nose to ripe red fruit with green floral spice, followed by beautiful graham cracker and caramel. The palate reveals dark cherry and vibrant raspberry taffy with an extra long note of serious business.

The Story: We didn't just call it in, but then again, short of making a very early picking decision to ensure acid and keep it from getting all boozy, we might have been able to. The year was warm. The fruit was easy. The role we played was benevolent ruler.

The Building of: Small-lot wild yeast fermentations, 100% barrel aged for 18 months in French oak barrels (one once-filled, one thrice-filled). Bottled unfinned and unfiltered in March of 2016.

Ageability: Absolutely decant it 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: At **Shea Vineyards** ours is a three-acre, mid-slope east block of 16-year-old Dijon clone 777 Pinot noir. The site is warm and early, ensuring fruit of optimal ripeness and opulence in bottle. These are the two best barrels.

Jim Prosser
Owner/winemaker

Alcohol: 13.75%
pH: 3.58
Production: 48 cases
Released: November 2016