

J. K. Carriere

W I N E S

2015 Antoinette

Willamette Valley Pinot Noir
Temperance Hill Vineyard, Eola Hills AVA



ANTOINETTE

Thesis: Ever so right

A Story: It's not right. For years I've been looking for a better descriptor than the immediacy of what comes to mind when I smell the finest Pinot noirs and the best Burgundies. I don't know, maybe "sweet road apples" or "processed barn hay" would suffice. And trust, I do get the dilemma, the impolite, and that it is not right, and yet . . . "KIND BABY DIAPER" is what comes to the fore. I'm looking for polite suggestions. I'm looking into hypnosis. Forgive me my sins.

The Cliff Notes: The color is unfussy, red. The nose is . . . wait for it . . . kind baby diaper, sweet graham, perfectly ripe peach, slight blond spice and black pepper. I am transported. The palate is super nice, full ripe cherry, brown sugar, an easy sweet and sour, slightly perfumed, slightly ferric (iron). There is no plodding here. It's the beauty of movement in long drawn out star bursts.

The Building of: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel aged for 18 months in French oak (one new, one once-filled, one twice-filled, four older). Bottled unfiltered and unfiltered in March 2017.

Ageability: We absolutely recommend that you consider decanting to get it some air within its first three years. This wine should easily climb in complexity beyond a dozen years.

Vineyards: **Temperance Hill's** (36-year-old) later and cooler high-elevation vines, at the top of the Eola Hills AVA, deliver old vine complexity with fresh acidity. These own-rooted vines are from the Front Block, the oldest at Temperance, and their massive root systems go deep to deliver high flavor and nuance to the limited yield.

— Jim Prosser, owner/winemaker

Alcohol: 13.75%
pH: 3.61
Cases produced 184
Released June 2017