

J. K. Carriere

W I N E S

2015 Gemini Vineyard

Willamette Valley Pinot Noir

Chehalem Mountains AVA



GEMINI VINEYARD

Thesis: It's all perspective.

A Story: Dale Hatfield, my longtime friend and owner/farmer of Gemini Vineyard, looks like he should be on a box of corn flakes. He's MacGyver incarnate, has five kids, his vineyard doesn't have a rock or a weed in it, and if/when the "end of days" comes, I'm going to his house. I'll likely bring a couple of bottles. Now, I'm not saying it's easy to listen when he tells me how easy his farming has been, but I've got a secret weapon. Yep, I'm stockpiling boulders, in an effort to have something to endlessly role up my steep slopes. Boo-yah! Take that Mr. Hatfield! It's called character.

The Cliff Notes: The color is clear red. The nose is a complex of red and orange aromas, passion-fruit, blond spice, savory capers, and slight smoke. The flavors are a more pronounced red, perhaps cherry, followed by orange pekoe tea, vanillin, Circus Peanut candy and black pepper. The acid is mouth-watering. and the grip is well integrated.

The Building of: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel aged for 18 months in French oak (two new, one twice-filled, one 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: The Laurelwood soil of **Gemini Vineyard** in the Chehalem Mountains AVA is a rich, wind-blown loess that contributes vigor to the plants and good acid to the wines made from these grapes, which are grafted 24-year-old Scott Henry-trained Pommard clone Pinot noir.

— Jim Prosser, owner/winemaker

Alcohol: 13.25%
pH: 3.48
Cases produced 92
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