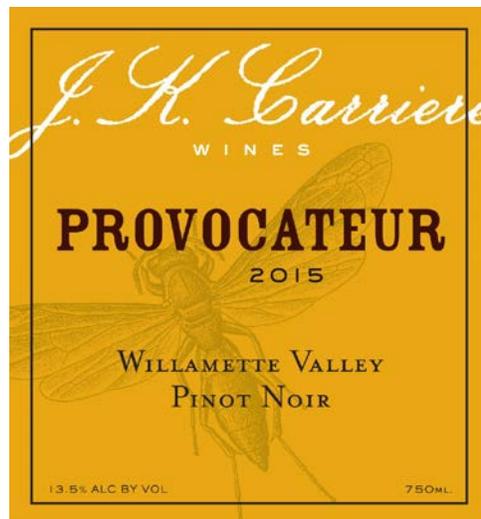


J. K. Carriere

W I N E S

2015 Provocateur

Willamette Valley Pinot Noir



Thesis: A dark red rose petal, torn.

The Cliff Notes: The wine is a deep ruby red jewel as it sits in glass. The youthful nose is pungent cherry, cola, floral rose, miso and wood-grilled quail. The palate is pure and vibrant as if eating a bowl of raspberry sorbet while breathing in the dark fresh minerality of a damp old-growth forest.

The Name: Provocative. Pure. Troublemaker.

A Story: 2015 was another warm and great year for growing grapes. Quality was high, harvest was early, and the yield was generous for the second year in a row. The story of this bottle is really about the ridiculous (read ridiculously great) vineyards that went into it, including all but one barrel of Shea Vineyard, the most expensive grapes in Oregon.

Fermentation: Small-lot wild yeast fermentations in open-top stainless steel tanks. Limited pre-ferment maceration, followed by minimal, but targeted temperature and punch-down intervention.

Elevage: 100% barrel aged for 17 months in French oak: 11% new, 13% one year, 2% two year, 74% older. Racked and bottled, unfiltered and unfiltered in February of 2017.

Ageability: Drink now to seven years and think about getting it some air in the first three.

Vineyards: A blend of six vineyards, **Louis Vineyard** (11 years), **Shea Vineyard** (17 years), our **St. Dolores Estate** (8 years), **Temperance Hill** (36 years), **Anderson Family** (25 years), and **Gemini Vineyard** (24 years)

— Jim Prosser
Owner/winemaker

Alcohol: 13.5%
pH: 3.61
Cases: 2420
Released: April 2017