

# J. K. Carriere

W I N E S

## 2015 Shea Vineyard

Willamette Valley Pinot Noir  
Yamhill Carlton AVA



SHEA VINEYARD

Thesis: Sweet disposition

A Story: Shea Vineyard has occupied rarified air and our cellar for more than a decade. My guess at the driving factor . . . the nature of the fruit always delivers abundant sweetness in the wine, in spite of being fermented to complete dryness. Not to anthropomorphize, but yes, it's got a sweet disposition.

The Cliff Notes: Garnet is the color it throws. On the nose the wine is cherry, cherry, cherry, blond spice, and Marie Lu biscuit. The palate is sweet and full, with passion-fruit, smoked meat and spice cake. Acid is balanced along the top of the palate, raining down juiciness and persistence with the ultimate tail-out coming as white pepper.

The Building of: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel aged for 18 months. What started out as a twenty-barrel cuvee got whittled down to this (previously once-filled) **single best barrel**. Bottled unfinned 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: At **Shea Vineyards** ours is a three-acre, mid-slope east block of seventeen-year-old Dijon clone 777 Pinot noir. The site is warm and early, ensuring fruit of optimal ripeness and opulence in bottle.

— Jim Prosser, owner/winemaker

Alcohol: 13.75%  
pH: 3.64  
Cases produced 22  
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