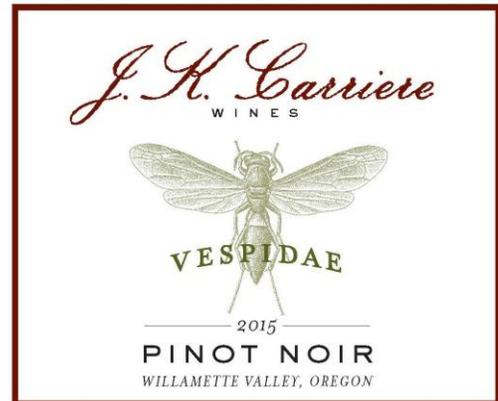


J.K. Carriere

W I N E S

2015 Vespidae

Willamette Valley Pinot Noir



Thesis: More sleek than chubby.
More seal than walrus.

A Story: *Vespidae* (ves-puh-day): Latin name of the family of wasp trying to kill me.

The Cliff Notes: The wine projects a medium garnet color. Full roses (floral), ripe resinous cherry, caramel, pepper spice and mossy forest laden the nose. After a few minutes it's almost coffee/toffee in its dark linearity. In the mouth the wine is elegant and intense dark cherry/pomegranate, short of sweet and shy of bitter. The acidity sings vibrantly, yet just a brush of tannin lays it balanced on the palate.

The Vintage: The 2015 growing season was the warmest Oregon has seen thus far, with a September harvest delivering abundant yields. That said, the wines played as if they were made from an ever-so-slightly cooler vintage. Yes, it required pulling in the reins to stave off boozy, and it turns out our picks were as physiologically early as any we've made. We keep redefining ripeness for ourselves. Plum and prune are not in that conversation.

The Building of: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel aged for 17 months: 27% new, 15% one year, 17% two year, 41% three year or older. Bottled unfiltered and unfiltered in late February 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 ten years.

Vineyards: This is our flagship bottling and represents two very pure vineyards. Our **St. Dolores Estate** (7 years) brought structure plus juicy and, **Temperance Hill** (36 years) brought old-vine complexity plus beautiful acid.

— Jim Prosser, owner/winemaker

Alcohol: 13.5%
pH: 3.60
Cases produced 1337