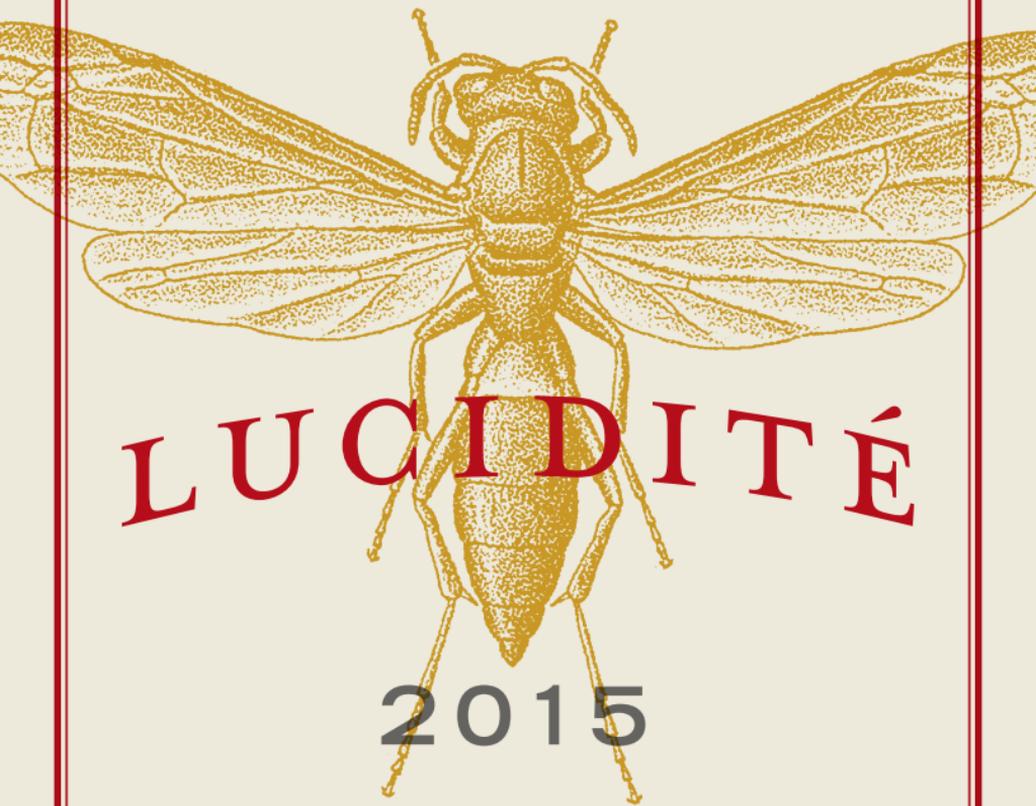


J. K. Carriere
W I N E S



LUCCIDITÉ

2015

CHARDONNAY

2015

LUCIDITÉ
WILLAMETTE VALLEY CHARDONNAY

Alcohol: 13.75% pH: 3.29

THESIS: Green Kool-Aid

A STORY: The French name *Lucidité* is a very crystalline nod to the acid-savory spectrum in which this wine resides.

THE CLIFF NOTES: The color is bright brass. On the nose we find lemon, honeycomb and Play-doh. In the mouth it shows lemon, lime Jello, prominent acid and slight graham, plunging it headlong towards key lime pie.

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. In the case of Chardonnay, it required reasonably early picking to hold linear acidity without otherwise showing the warmth of alcohol in glass.

THE BUILDING OF: The grapes were whole-cluster pressed and barrel fermented without added yeast. Barrel aged for 12 months (11% new, 11% one year, 11% two year, 66% three year or older), then rested in stainless, before bottling unfinned and unfiltered with minimal sulfur in March 2017.

AGEABILITY: For best performance, we are recommending that you decant this 2015 Chardonnay within its first couple of years. The wine should have no problem getting to year six and beyond.

VINEYARDS: We are one of only two buyers, and the only single-vineyard Chardonnay producer from **Temperance Hill Vineyards'** old, top-of-Eola Hills, Dijon-clone Chardonnay.

—Jim Prosser, owner/winemaker