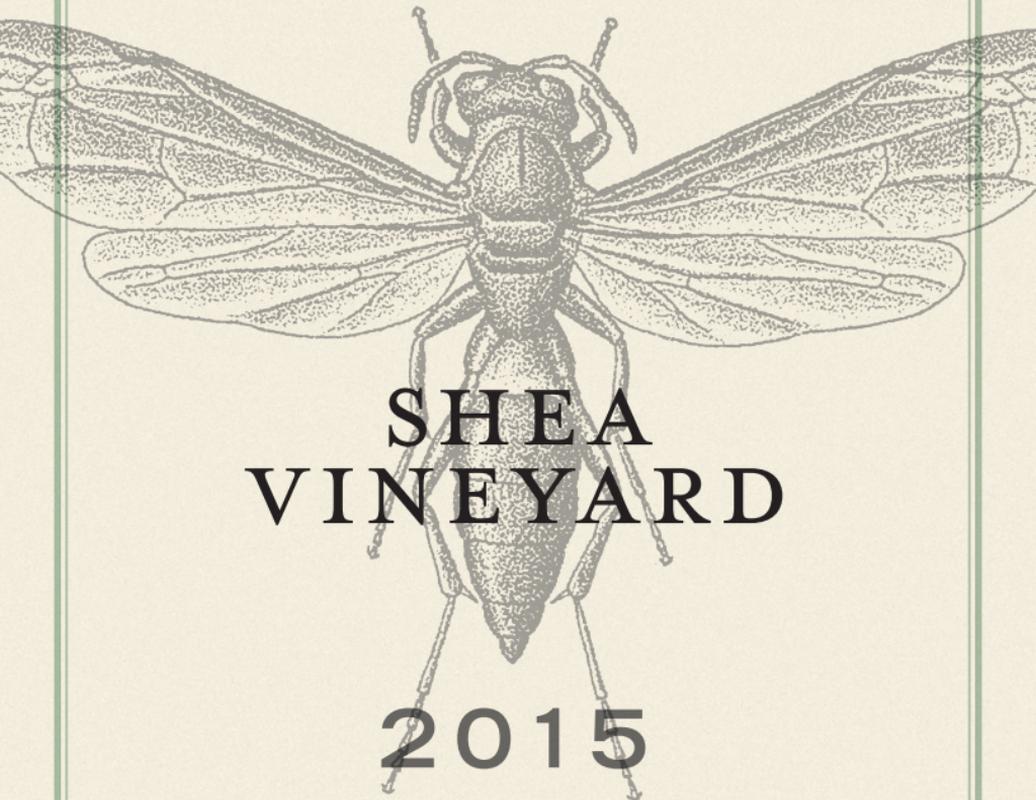


J. K. Carriere
W I N E S



SHEA
VINEYARD

2015

LIMITED BOTTLING
PINOT NOIR

2015

SHEA VINEYARD LIMITED BOTTLING
WILLAMETTE VALLEY PINOT NOIR

ALCOHOL: 13.75% PH: 3.64

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 unfined 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*