

# J. K. Carriere

W I N E S

## 2016 Antoinette

*Willamette Valley Pinot Noir*  
*Temperance Hill Vineyard*  
*Eola Hills AVA*



Thesis: Cold rolled steel

A Story: Antoinette was our mom's mom. A mother of nine from the plains of Saskatchewan, she could sing, dance, paint and pickle. Maybe you should get pickled on her namesake's vibrant versatile beauty.

The Cliff Notes: She sits super dark garnet in glass. Slight reduction plays aloof seduction against an effusive nose of very dark cherry, currant, plum skin, gunpowder and citrus. The smashed plum, licorice rope (black), spiced-cherry-tart-on-graham-crust palate hints at metallic, goes savory and finishes deftly elegant on screaming acid. One for the ages.

The Building of: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel aged for 17 months: 33% new, 50% one year, 17% two year. Bottled unfiltered and unfiltered in March 2018.

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: **Temperance Hill's** (37-year-old) later and cooler high-elevation vines, at the top of the Eola Hills AVA, deliver old vine complexity with fresh acidity. These own-rooted vines are from the Front Block, the oldest at Temperance, and their massive root systems go deep to deliver high flavor and nuance to the limited yield.

— Jim Prosser, owner/winemaker

Alcohol: 13.5%

pH: 3.58

Vinous 94 points