

J. K. Carriere
W I N E S

GEMINI
VINEYARD
2016



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CHEHALEM MOUNTAINS AVA
WILLAMETTE VALLEY PINOT NOIR

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GEMINI VINEYARD LIMITED BOTTLING
WILLAMETTE VALLEY PINOT NOIR

ALCOHOL: 13.75% PH: 3.48

THESIS: A slab avalanche of red

A STORY: My longtime friend, Dale Hatfield, has been selling me the same block of grapes for sixteen years, and the two of us have aged nearly a decade during that time. In 2016 JKC took on an additional block from Dale's new planting and we are applying classic childhood development techniques, whereby we let children be children, and put only the "old grownup" vines into this bombastic adult bottling.

THE CLIFF NOTES: The color is dark garnet. The nose is intense, almost overpowering, dark cherry and freshly harvested wheat. The palate is a massive slab avalanche of ripe cherry, super-juicy currant, blackberry, boysenberry and citrus. It's an open, smooth and linear delivery of power and medium plus structure.

THE BUILDING OF: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel aged for 18 months in French oak (two new, two once-filled, one older). Bottled unfined 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 a dozen years.

VINEYARDS: The Laurelwood soil of Gemini Vineyard in the Chehalem Mountains AVA is a rich, wind-blown loess that contributes vigor to the plants and good acid to the wines made from these grapes, which are grafted 25-year-old Scott Henry trained Pommard clone Pinot noir.

—Jim Prosser, owner/winemaker