

J. K. Carriere

W I N E S

2016 Glass

Willamette Valley White Pinot Noir

Thesis: Not bus, nor animal, but definitely greyhound.

The Cliff Notes: The wine glows shiny copper peach. Floral melon, peach bellini and 'Nilla wafer occupy the nose. The palate is crisp and presents as ever-accelerating grapefruit and linear lime. It's a high-strung, upper-register wallop of goodness with just the perfect hint of bitter to quench. Proceed to the back patio.

Fermentation: 100% Pinot noir, whole cluster pressed and barrel fermented to absolute dry using a long, slow, low-temperature, wild-yeast regimen. Those native yeasts ate all the sugar, and under the pressure of clean carbon dioxide, delivered the massive high-tone fruit esters that make it seem all sweet fruit, with no residual sugar.

Elevage: 100% barrel aged in older French oak barrels. Aged using lees addition and incorporating Champagne methodologies from 100 years ago to strip color and broaden an earthy mid-palate, similar to a rosé Champagne from that era, without the bubbles. Racked once and filtered prior to bottling January 2017.

Vineyards: Four great high elevation Pinot noir vineyards represented: **Temperance Hill** from Eola-Amity AVA, plus our own **St. Dolores Estate**, **Louis Vineyard** and **Barron-Wahl** from the slopes of the Chehalem Mountains AVA

— Jim Prosser
Owner/winemaker

Alcohol: 12.75%
pH: 3.23
Cases Produced: 520
Release: April 2017

