

## 2016 St. Dolores Estate

Willamette Valley Pinot Noir Single Vineyard Chehalem Mountains AVA

Thesis: A cool wide river of red

A Story: If you're sitting on a summer lake

having a beer with your mom and she starts laughing at the same foibles

you've been unable to overcome at fifty-five that demonized you at seven, perhaps she is in fact an all-seeing saint. Or perhaps that's just the role of "Mom" in your

lifetime.

The Cliff Notes: Very dark garnet is the color. The primary aromas are dark cherry, red esters and

green tobacco. It's a full curvaceous mouth of super cherry tumult with peach and peach pit going long. Nice concentration and weight balance acid and pronounced front-of-mouth tannins. It is both sides of the coin, structured as well as juicy.

The Building of: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel

aged for 18 months: 28% new, 43% one year, 29% two year. 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: Our dry-farmed, organic, **St. Dolores Estate** (8 years) continues to bring that

anomaly, of both structured while at the same time juicy, from the vines to the wines. This is our third single vineyard release of what is 100% JKC, our hill, our

hands, our vines, our land.

— Jim Prosser, owner/winemaker

Alcohol: 13.0% pH: 3.53 *Vinous* 95 points

