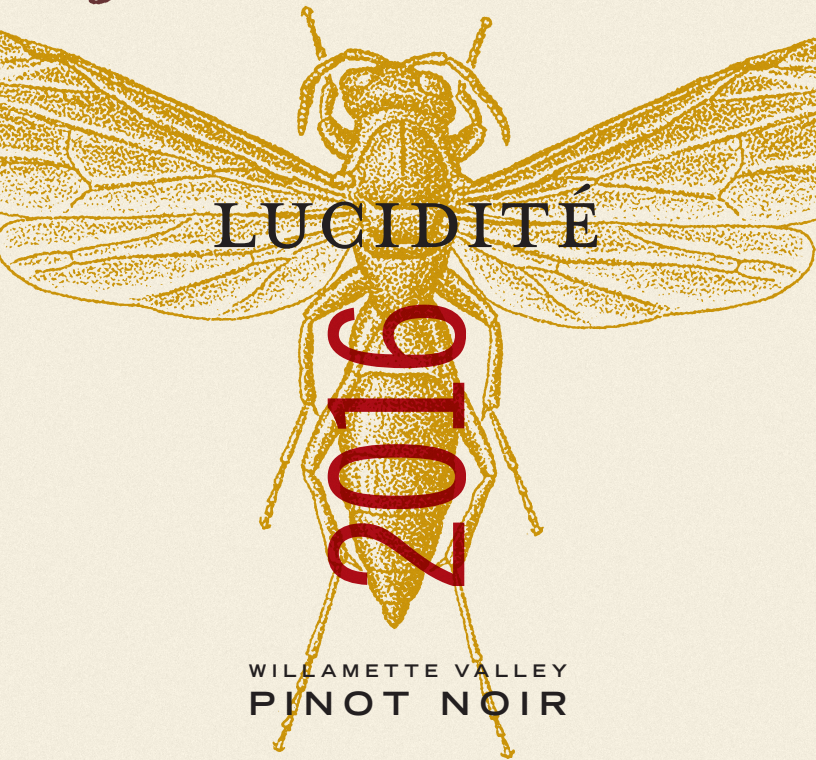


*J. K. Carriere*  
WINES

LUCIDITÉ

2016

WILLAMETTE VALLEY  
PINOT NOIR



2016

**LUCIDITÉ**  
WILLAMETTE VALLEY CHARDONNAY

Alcohol: 13.0% pH: 3.19

**THESIS:** *I did not wish to take a cabin passage, but rather to go before the mast and on the deck of the world, for there I could best see the moonlight amid the mountains. I do not wish to go below now.* — Henry David Thoreau

**THE CLIFF NOTES:** The color is pale brass. What you'll next notice is that it's stinky ... and then delicious. Decant this, put it in your glass, let it breathe; it's an act of faith. Then, on the nose, start getting lemon rind and lime flower, the green of spring grass, the cool spice of a cottonwood grove. On your tongue it's straight lime, then hints of lemon, all ending with a slight tingle.

**THE VINTAGE:** The 2016 growing season started early, eclipsing the warmth of all the vintages that preceded it. Then, and this is important, at the midpoint of summer it modified and became normal to cool, or temperate, all the way through ripening and harvest. The result is Chardonnay that center-punches ripe, yet retains the acidity to bring about vibrancy.

**THE BUILDING OF:** The grapes were whole cluster pressed and barrel fermented without added yeast. Barrel aged for 12 months (one new, one once filled, two older), then rested on light lees in stainless for another 6 months, before bottling unfinned and unfiltered in March 2018.

**AGEABILITY:** DECANT THIS in its first couple of years and expect about a five- to seven-year horizon

**VINEYARDS:** **Temperance Hill** sits like an old crown at the top of the Eola-Amity Hills AVA. Only two producers have access to the Chardonnay that Dai Crisp grows there, and JKC is the sole maker of a single-vineyard designate from that high, late, old, cold, beautiful, Chardonnay.

—Jim Prosser, owner/winemaker