

J. K. Carriere

W I N E S

2017 Antoinette

Willamette Valley Pinot Noir
Temperance Hill Single Vineyard
Eola-Amity Hills AVA



ANTOINETTE

Thesis: T minus ... five, four, three, two, one

A Story: Sometimes I think of winemaking akin to the way my grandmother made soup: no recipe, only good things in, nothing too precious, taste it a lot and give it its time. Amazing symphonies came out of her pots.

The Cliff Notes: A translucent red rose, the wine throws the light just before a wall of scent transports you. Heady aromas of spiced red plums, earth, tobacco and warm graham waft from the glass. The palate is more deep red and linear, almost muscular, cherry, riding on a magic carpet of crazy acidity. The impression is of energy, a big deep base pulse ray, trying to blow you into the next universe.

The Building of: Six- to eight-barrel-lot, wild-yeast fermentations in stainless steel, 100% barrel aged for 16 months: 17% new, 17% one year, 17% two year. Bottled unfiltered and unfiltered in February 2019.

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** (38-year-old) later and cooler high-elevation vines, at the top of the Eola-Amity 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: 13.75%
pH: 3.54