

J. K. Carriere

W I N E S

2017 Lucidité

Willamette Valley Chardonnay



Thesis: Staring up at a lemon tree.

A Story: The French word *lucidité* translates as lucid, understandable, clear. The wine speaks from its savory crystalline mantle in just this way.

The Cliff Notes: The color is the green yellow of bright brass. The nose presents earth and citrus blossom, much the same as a poppy-seed-lemon-rind dinner roll, followed by grapefruit pith, tangerine pixie stick and just a waft of peppermint. In the mouth it's a core of expansive and exceedingly linear lemon that shouts down everything else. As the clamor resides a beautiful lip-tingling texture that one would expect from a red wine elevates and extends the tail-out. It reverberates. What? Crazy.

The Vintage: The 2017 growing year was reasonably warm, though not really hot, with a record number of days in the 90s, and very few 100s. The result was easy-to-obtain ripeness with good reward on the acid front for those who pulled-in-the-reins and made good/relatively early picking decisions. Elegance on good power would be the words.

The Building of: The grapes were whole-cluster pressed and barrel fermented without added yeast. The wine was barrel aged for 12 months (one once filled, one twice filled, three older), then rested on light lees in stainless, before bottling unfinned and unfiltered in August 2019.

Ageability: Decant or not within its first couple of years and expect a 5-7 year horizon.

Vineyards: **Temperance Hill** sits like an old European crown at the top of the Eola-Amity Hills AVA. Only two producers get access to the Chardonnay that Dai Crisp grows there, and we are the sole makers of a single-vineyard designate from that high, late, old, cold, beautiful Chardonnay.

— Jim Prosser, owner/winemaker

Alcohol: 13.75%
pH: 3.25
Cases 143
Release Fall 2020