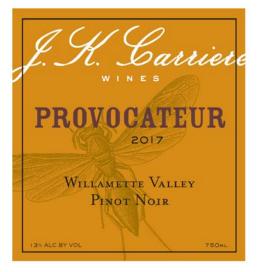
Carriere

2017 Provocateur Willamette Valley Pinot Noir

Thesis: Yep, it's okay to be caught off-guard.

The Cliff Notes: Medium ruby red is its color. Cinnamon, Bing cherry, and freshly sharpened pencil waft from the surface. On the palate it mounts an attack that can only be described as a longed-forambush. What? Yeah, it's a surprisingly bombastic mouthful of freshly ripened red fruit: raspberry, currant,



strawberry, red plum and cherry. Fresh, vibrant, intense and gulpable are words that come close. There's a whole lot of background sophistication, absolutely no stupidity and forever drinkability here. Go long Jimmy.

- **The Name:** Provocateur, because mischief is often oh so attractive.
- A Story: In 2017 Oregon continued a string of warm and powerful vintages. We tend to think of them as stair steps of increasing quality, each a little better since 2013. Color, acid and fruit intensity are all high. We could have easily made it boozey, but it turns out intention is also a choice.
- **Fermentation**: Small-lot wild yeast fermentations in open-top stainless steel tanks. Limited preferment maceration, followed by minimal, but targeted temperature and punchdown intervention.
- **Elevage**: 100% barrel aged for 17 months in French oak: 13% new, 15% one year, 11% two year, 61% older. Racked and bottled, unfined and unfiltered in February of 2019.
- **Ageability**: Drink now to seven years and think about getting it some air in the first three.
- Vineyards:Farming is 97.3% of the game. Represented here are: Our St. Dolores Estate (10
years), Temperance Hill (38 years), Gemini (26 years) and Louis Vineyard (13
years). Take no shortcuts, lower your inputs, dry farm your land, and let Mother
Nature transcend.

— Jim Prosser Owner/winemaker

Alcohol: 13.5% pH: 3.52