



2017 St. Dolores Estate

Willamette Valley Pinot Noir
Single Vineyard
Chehalem Mountains AVA



Thesis: Neither Grouper, nor intelligence, is caught near the surface. It swims deep.

A Story: My mom Dolores, even at 85, has the greenest thumb of anybody I know. My sisters, including Linda, think we might stand a chance of catching up. I'm doing my part with 38,000 vines, but mom just laughs at me, and grows a beautiful lush garden out of an abandoned pool, making habitat for Morning doves along the way.

The Cliff Notes: This luscious red is deep violet in color. The nose throws earthy matsutake mushroom, malted barley & peat, vibrant raspberry, cherry pixie stix and a hint of firecracker. The palate is ripe Queen Anne cherries, grilled meat, oiled wood and Kirschwasser. There is well moderated structure and a deep undertone/baritone to the wine that hints at power yet to be expressed as it comes to age.

The Building of: Six- to eight-barrel-lots, wild-yeast fermented in stainless steel, 100% barrel aged for 16 months: 14% new, 43% one year, 43% older. Bottled unfinned 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 a dozen years.

Vineyards: Our dry-farmed, organic, **St. Dolores Estate** (9 years) continues to bring that anomaly — structured while at the same time juicy — from the vines to the wines. The depth and breadth is really starting to pick up in this single-vineyard release of what is 100% JKC, our hill, our hands, our vines, our land.

— *Jim Prosser, owner/winemaker*

Alcohol: 13.75%
pH: 3.53