

J. K. Carriere
WINES



WHITE PINOT NOIR

www.jkcarriere.com

2017

GLASS
WILLAMETTE VALLEY WHITE PINOT NOIR

Alcohol: 13.5% pH: 3.26

THESIS: I surrender, Margarita

THE CLIFF NOTES: The color falls between pale onion-skin and peach. The nose is deep citrus, spring flowers, marshmallow and white pepper. A pulsating attack of lemon-limeade starts your mouth watering and then hits the gas. It's going to get hot out, keep your skirt on. This wine wants to transport you, limbs akimbo, off the patio, through the back fence and into the neighbor's plunge pool. Let it.

FERMENTATION: 100% Pinot noir, whole cluster pressed and barrel fermented to absolute dry using a long, slow, low-temperature, wild-yeast regimen. Those native yeasts ate all the sugar, and under the pressure of clean carbon dioxide, delivered the massive high-tone fruit esters that make it seem all sweet fruit, with no residual sugar.

ELEVAGE: 100% barrel aged in older French oak barrels. Aged using lees addition and incorporating Champagne methodologies from 100 years ago to strip color and broaden an earthy mid-palate, similar to a rosé Champagne from that era, without the bubbles. Racked once and filtered prior to bottling February 2018.

VINEYARDS: Three great high elevation Pinot noir vineyards represented: **Temperance Hill** from Eola-Amity AVA, plus our own **St. Dolores Estate** and **Barron-Wahl** from the slopes of the Chehalem Mountains AVA.

— Jim Prosser, owner/winemaker