

# J. K. Carriere

W I N E S

## 2018 Glass

Willamette Valley White Pinot Noir

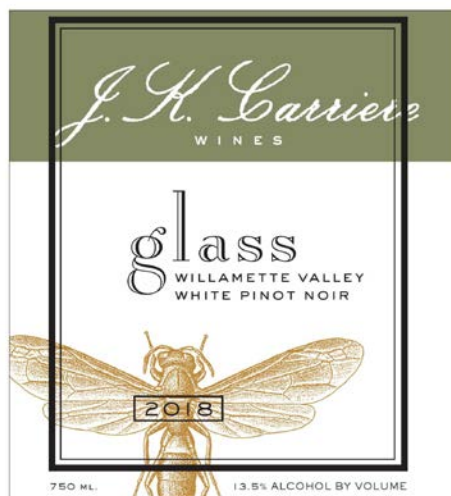
Thesis: Sometimes it just flows.

The Cliff Notes: Light pink quartz is the color. Citrus flowers, cucumber and grapefruit present on the nose. Fresh lime, Cointreau ... oh hell, I would be remiss to not mention that it flat out tastes like a perfectly balanced Margarita. Get it, and yourself, to the patio, stat!

Fermentation: 100% Pinot noir, whole cluster pressed and barrel fermented to dry using a long, slow, low-temperature, wild-yeast regimen. Those native yeasts metabolized the sugar under the pressure of clean carbon dioxide, thus delivering massive high-tone fruit esters that make it seem all sweet fruit in spite of its dry, as the winemaker, nature.

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 January 2019.

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



Alcohol: 13.5%  
pH: 3.26  
Cases Produced: 553  
Release: March 2019

— Jim Prosser  
Owner/winemaker