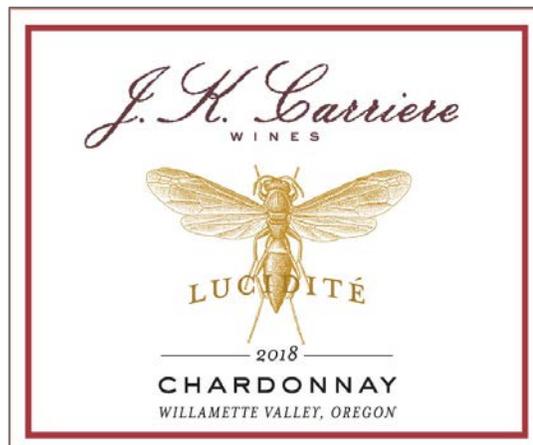


J. K. Carriere

W I N E S

2018 Lucidité Willamette Valley Chardonnay



Thesis: Gall dang it!

A Story: The French name “*Lucidité*” translates as lucid, understandable, clear. It may also be the through-line of this wine.

The Cliff Notes: Yellow brass is the color. The nose presents earth and bright ripe citrus in a lemon meringue kind of way with an accent of ginger. Pie-in-face lemon curd hits full force on your palate with just a touch of Marie Lou biscuit in the background. The general perception is full mouth framed by crazy acid, reminiscent of Meursault? Mind, we are not France, nor white Burgundy, nor sitting on seashells. We are Oregon, but not altogether opposed to the conflation.

The Vintage: The 2018 growing year was warm with an abundance of sunshine. It required pulling-in-the-reins by early, but not too early, picking decisions. Powerfully fruited Chardonnay with good acid would be the trajectory. Surprise, gall dang it, our best Chard yet.

The Building of: The grapes were whole cluster pressed then wild-yeast barrel fermented in French oak for 12 months (one new, one once filled, one twice filled, three older), then rested on light lees in stainless, before bottling unfiltered in May 2020.

Ageability: Expect a five- to seven-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: 3.17
Cases produced 142
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