

J. K. Carriere
W I N E S



WHITE PINOT NOIR

www.jkcarriere.com

2018

GLASS
WILLAMETTE VALLEY WHITE PINOT NOIR

Alcohol: 13.5% pH: 3.26

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 Eola-Amity AVA, plus our own **St. Dolores Estate** and **Barron-Wahl** from the slopes of the Chehalem Mountains AVA.

—Jim Prosser, owner/winemaker