

J. K. Carriere

W I N E S

2019 Glass

Willamette Valley White Pinot Noir

Thesis: The wake up button slaps you

The Cliff Notes: It's the pink end of bright copper. Lime flower and quince dominate the olfactory pie chart, followed by lime, lemon, grapefruit pith and ginger. Piercing lemonade, limeade roil your tastebuds and take flavor to the far reaches of your tongue.

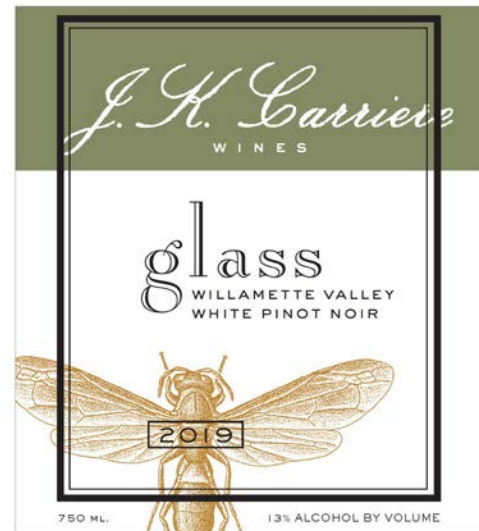
Quenching, refreshing and ever-lingering aptly point the way to a cool rocket-ship on a warm evening.

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. That belies the fuel of this rocket, which is dry, yet salivating, acidity.

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 2020.

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: 13.0%
pH: 3.15



— Jim Prosser
Owner/winemaker