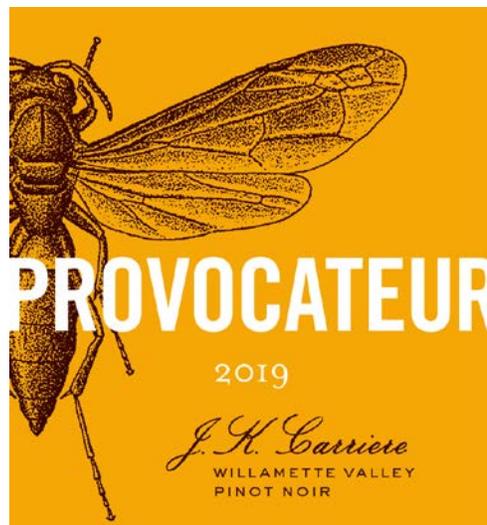


J. H. Carriere

W I N E S

2019 Provocateur Willamette Valley Pinot Noir



Thesis: Super pleasant tells only half its story.

The Cliff Notes: Pure garnet is its core color. The nose smells of cherry buckle, vanilla and tan spice. Bombastic ripe cherry reverberates on the palate and drags grilled meat, tobacco and a hint of wintergreen into its high tone vortex. Prominent acid meets concentration meets a super-finely-sanded-mouthfeel to deliver what can best be described as ... Holy shit this is pleasant.

The Name: Provocateurs turn heads. Their stock in trade: Reward for perceived risk, vis-à-vis the status quo. It can't always be time to mow the lawn, right?

A Story: 2019 seems like forever ago and was an absolute keeper. It was a moderate growing year with slightly lower yields, a modicum of rain near the end from which growers needed to stay clean, and a late September into early October harvest. The wines are in-the-pocket, linear on nice acid and very pretty, ripe and balanced without being over the top.

Fermentation: Small-lot wild yeast fermentations in open-top wood and stainless steel tanks. Limited pre-ferment maceration, followed by minimal, but targeted temperature and punch-down intervention.

Elevage: 100% barrel aged for 17 months in French oak: 15% new, 14% one year, 22% two year, 49% older. Racked and bottled, unfiltered in February of 2021.

Ageability: Drink now to seven years and think about getting it some air in the first three.

Vineyards: Our **St. Dolores Estate** (11 years), **Gemini** (28 years), **Louis Vineyard** (15 years) and **Temperance Hill** (40 years) -- all are dry-farmed.

— Jim Prosser
Owner/winemaker

Alcohol: 12.75%
pH: 3.68
Cases: 2074
Release: March 2021