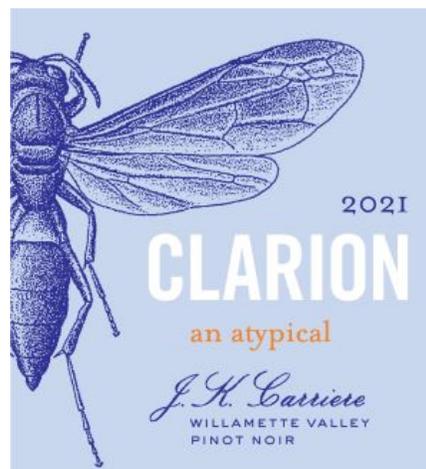


J. H. Carriere

W I N E S

2021 Clarion

An Atypical
Willamette Valley Pinot Noir



Thesis: A tireless summer red

The Cliff Notes: The color is radiant red berry. Floral, fresh-cut berries and spice lead on the nose with tangerine, guava and Red Zinger tea, vying to surpass. Intense fresh strawberry, red raspberry and Smarties candies grip your tastebuds and ring your bell. The perception is delightfully clean, fresh and exceedingly long on the palate.

The Story: This wine's not really about terroir or age-ability. It plays as a summer, chill-able red. It blurs the line of color and fruit with the acidity and structure of a white. We made it first in 2020 and had such nice demand that, well, we did it again.

Fermentation: It's clean 100% native yeast fermented Pinot noir from 2021. We quick-pressed most of the clusters to garner highly flavored, but only lightly structured juice which was, in turn, cool fermented to dryness with the intent to produce massive fruit esters. To this we added back more traditionally fermented Pinot to provide color, red fruits and elegance.

Elevage: 100% barrel aged in older French oak barrels. Aged using lees addition and flipping the extinct Champagne methodologies we normally use to instead add color and broaden an earthy mid-palate. Racked once and filtered prior to bottling February 2022.

Vineyards: These grapes are from three vineyards, our own **St. Dolores Estate** (12 years), **Temperance Hill Vineyard** (41 years) and **King's Queen Vineyard** (5 years).

— Jim Prosser
Owner/winemaker

Alcohol: 12.5%
pH: 3.31
Release: March 2022