

J. K. Carriere

W I N E S

2020 Lucidité

Willamette Valley Chardonnay



Thesis: Enveloped in lemon chiffon

A Story: The French word “*lucidité*” translates as lucid, understandable, clear. It almost names itself.

The Cliff Notes: Green tinged yellow-gold is the color refracted. Lemon zest and beeswax waft over citrus blossom and lemon bar on the nose. The attack is the orange end of citrus: orange slice moving to tangerine and on to Meyer lemon. The continued roll around in your mouth is generous yellow fruit, perhaps starfruit ... and lemon Jello shots, followed by a rather long French exit.

The Vintage: The 2020 growing year was immaculate, with a smaller crop and a crazy promise of intensity. Late wildfire smoke binding to sugar molecules in the skins of the grapes threatened to upend that picture. Gentle handling, including extremely light pressing and an associated lower yield were the only way we were able to arrive at beautiful.

The Building of: The grapes were whole cluster pressed at the lightest end of the spectrum, then wild-yeast barrel fermented in French oak for a year (no new, one twice filled, four older), before resting on light lees in stainless, prior to bottling, unfiltered in February 2022.

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 old-vine 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%
pH: 3.18
Cases produced 118
Released Early 2023