## 2022

J.H. Carriere

WILLAMETTE VALLEY WHITE PINOT NOIR

www.jkcarriere.com

## GLASS WILLAMETTE VALLEY WHITE PINOT NOIR

Alcohol: 12% pH: 3.08

THESIS: Laser for your patio

- THE CLIFF NOTES: The color is onion skin and pink baby's breath. The nose presents as lime flowers and melon. The attack is racy acid and exhilarating white florals: lemon, margarita, jasmine and daffodil. It tails-out long and quenching, a veritable laser.
  - 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 and summery.
    - 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 in January 2023.
    - VINEYARDS: In 2022 this wine came from two certified organic, high-elevation, acid-preserving vineyards: our own St. Dolores Estate on Parrett Mtn in the Chehalem Mountains AVA and Temperance Hill Vineyard at the top of the Eola-Amity Hills AVA.

- Jim Prosser, owner/winemaker