



SSALD

2023

J. K. Carriere

WILLAMETTE VALLEY
WHITE PINOT NOIR

www.jkcarriere.com

2023

GLASS

WILLAMETTE VALLEY WHITE PINOT NOIR

Alcohol: 12.5% pH: 3.20

THESIS Blowout on the patio

THE CLIFF NOTES

The color is pale onion skin. On the nose it's marshmallows, lime peel and citrus flowers. In the mouth it presents lemonade/limeade, somehow akin to a margarita, yet even closer to a Pisco sour. It's fairly mouth-filling showing good length and a quenching tailout.

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 2024.

VINEYARDS

Once again in 2023 this wine came from two certified organic, high-elevation, acid-preserving vineyards: Our own **St. Dolores Estate** on Parrett Mtn, in the Chehalem Mtns AVA, and **Temperance Hill Vineyard** at the top of the Eola-Amity Hills AVA.

—Jim Prosser, owner/winemaker