

J. K. Carriere

W I N E S

2013 ANDERSON FAMILY LIMITED BOTTLING PINOT NOIR



- Thesis:** I always loved strawberry Pop-Tarts.
- The Cliff Notes:** Light garnet is the color. The nose presents as sweet cherry-peach with green/blond spice moving to black pepper. Strawberry jam, raspberry, vanilla and jerky hold the palate at serious, buttressed by fine grip.
- The Story:** Traditionally Anderson Family Vineyard has delivered some of the smallest clusters in the state, which meant a high skin to juice ratio. In 2013 the yield was exceedingly small. Honestly, we would have loved more.
- The Building of:** Small-lot wild yeast fermentations, 100% barrel aged for 18 months in French oak barrels (one new, three older). Bottled unfiltered and unfiltered in March of 2015.
- Ageability:** You'll do best by decanting to get it air within its first 3 years. Well cellared, you should anticipate additional complexity during its first 10 years with a potential 12-year drinking horizon.
- Vineyards:** The steep and rocky South Block of **Anderson Family** Vineyards is dry-farmed 23-year-old Dijon 115-clone Pinot noir. As such, it is some of the oldest Dijon clone Pinot noir in Oregon.

— *Jim Prosser*
Owner/winemaker

Alcohol: 12.5%
pH: 3.60
Production: 98 cases
Release: Nov 2015