

# J. H. Carriere

W I N E S

## 2013 ANTOINETTE LIMITED BOTTLING PINOT NOIR



Thesis: Lifted perfectly down the middle.

The Cliff Notes: The color is light garnet. The aroma is of slightly lifted red currant, brown spice and agave. The great reveal of this wine on the palate is of a seamless red with a slight brown sugar note that perfectly balances weight, fruit, ripeness, warmth, and tannin. Delicious.

The Story: This wine, named after my grandmother Antoinette, is the best descriptor of my winemaking trajectory. Acid and elegant, stylistically it's the wine I want to make.

The Building of: Small-lot wild yeast fermentations, 100% barrel aged for 18 months in French oak barrels (one new, four older). Bottled, unfined and unfiltered, in February of 2015.

Ageability: Absolutely decant to get it air within its first 3 years. Well cellared, you should anticipate additional complexity during its first 15 years with a potential 12- to 20-year drinking horizon.

Vineyards: **Temperance Hill's** (34-year-old) later and cooler high-elevation vines deliver old-vine complexity with fresh acidity. The vines are from the front block east, the oldest at Temperance, and their massive root systems go deep to deliver both high flavor and nuance to the limited yield.

— *Jim Prosser*  
Owner/winemaker

Alcohol: 12.5%  
pH: 3.54  
Production: 120 cases  
Release: Nov 2015