

J. H. Carriere

W I N E S

2013 VESPIDAE WILLAMETTE VALLEY PINOT NOIR



Thesis: Red fruit, green jungle.

The Cliff Notes: Transparent garnet is the color. The wine throws ripe cherry-watermelon, slight green spice and perfumed cinnamon-cardamom to the nose. The mouth enters sweet, long and structured on red fruits, lifts at the middle and finishes slightly bitter, unlike the winemaker, who is neither sweet nor bitter.

The Story: Vespidae (ves-puh-day): Latin name of the family of wasp trying to kill me.

The Vintage: The 2013 growing season in Oregon was warm and mild with a speed bump of rain at the midpoint of harvest. It required making good picking decisions to pull in what was ready and forestall what was not. If you were on your game, it delivered a mid-size crop resulting in nicely balanced wines that are lower in alcohol and that will arrive in their drinking window almost from the outset.

The Building of: Six- to eight-barrel-lot wild-yeast fermentations in stainless steel, 100% barrel aged for 17 months (22% new, 13% one year, 7% two year, 58% three year or older). Bottled unfinned and unfiltered in late February of 2015.

Ageability: We absolutely recommend that you consider decanting to get it some air within its first three years. This wine should easily climb in complexity beyond ten years.

Vineyards: **Temperance Hill** (34 years) brought old-vine complexity; our home vineyard **St. Dolores Estate** (5 year) pure effusive cherry; **Shea Vineyard** (15 years) ripe, dark fruit; **Louis Vineyard** (9 years) ripe, concentrated red; and **Gemini Vineyard** (22 years) fresh acidity.

— Jim Prosser
Owner/winemaker

Alcohol: 12.5%
pH: 3.57
Production: 990 cases
Release: Sept 2015