

*J. K. Carriere*  
W I N E S



ANDERSON  
FAMILY

2013

LIMITED BOTTLING  
PINOT NOIR

*www.jkcarriere.com*

2013

ANDERSON FAMILY LIMITED BOTTLING  
WILLAMETTE VALLEY PINOT NOIR

ALCOHOL: 12.5% PH:3.60

**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