

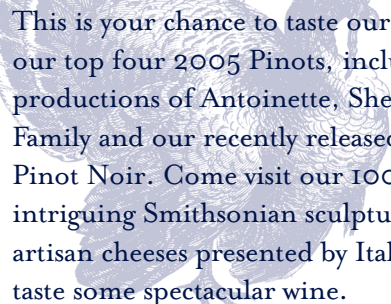
PRESENT THIS CARD FOR A COMPLIMENTARY TASTE OF OUR 2005 NEW RELEASES.

Thanksgiving Weekend Open House

NOVEMBER 23 & 24

FRIDAY AND SATURDAY ONLY

10AM-5PM



This is your chance to taste our first-ever Chardonnay and our top four 2005 Pinots, including limited (98-case) productions of Antoinette, Shea Vineyard and Anderson Family and our recently released 2005 Willamette Valley Pinot Noir. Come visit our 100-year-old barn with its intriguing Smithsonian sculpture, sample a variety of Italian artisan cheeses presented by Italia Fine Living, and of course, taste some spectacular wine.

\$10 tasting fee for guests not on our mailing list, refundable with purchase.

DIRECTIONS

From Portland travel west on Highway 99W through Sherwood. Start down the long grade, passing Rex Hill Vineyards on the right; at the bottom of the hill turn right onto Benjamin Road. Travel 200 yards and you'll see the old white barn that is the winery.

From McMinnville take Highway 99W north through Newberg. Proceed 1/2 mile north past the hospital and turn left onto Benjamin Road. Travel 200 yards and you'll see the old white barn that is the winery.

J.K. Carriere Wines • 30205 Benjamin Road • Newberg Oregon 97132 • 503.554.0721 • jkcarriere.com

J.K. Carriere
P.O. Box 662
Sherwood, Oregon 97140

I am sitting here before the mantle, fire licking at my toes, mulling over the lyrics of a couple of rock tunesmiths. Wondering how the recurrent themes of literature, music and wine might apply in relation to one another.

Miss Spears' quip, "Whoops I did it again," is seemingly less likely to endure than "It's better to burn out than fade away" by some shaggy front man for Crazy Horse. Martha Stewart's bleached kitchen recipe for roast goose barely competes with the sensual revelry of Chekhov's hungry travelers describing the same at a Russian inn. And the juxtaposition of tropical-fruit-cocktail-with-oak-sliver chardonnay is almost laughable versus the reserve of minerally driven old world whites. Clearly, I'm drawn to the classics.

For me the classics represent. They force one to think. They raise the right questions, the real questions, the wide-eyed important questions of a life. What are we doing here, with whom and how? The questions seem to have always been the same. Yes, my eyes are different than the last set that fell on the questions, but in the pursuit of answers, and thereby a genuine life, the "I's" must decidedly have it. And it's the lack of answers that causes the wonderful unease from which one moves.

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Am I (are you) on that path? Am I even moving? Frankly, it's tough to know and most days I doubt it, but the risk of becoming comfortable, fossilized like so much stone, is nonetheless real. And I've got to resist. This life is not for putting off or holding back or stopping. It's about the experience, and one's got to try, or face less tasty choices. That's imprecisely why in 2005, unbeknownst to anyone, **this Pinot-only producer chose to start making a tiny amount of classic chardonnay.** The non-earth-shattering question/crack in my world view was, could I?

I both like and doubt the perfection of the result. I must say, having never before tight-rope that particular canyon, crossing the chasm made me giddy. It was good to build towards an idea of white Burgundy and old world chardonnay, more mineral than fruit, more reserve than a typical California chardonnay. Picked from Temperance Hill's high elevation vineyard and barrel fermented cold, it delivers high flavor, high acid and no obvious oak. From the moment the deep gold color hits your glass it represents. I think you'll like it. I think you'll find it classic.

Enjoy your holidays. Enjoy the wines. Ask the questions. And if you get to pondering Nabokov or Gunter Grass or Fleetwood Mac, just remember what they all tell you, "You've got to go your own way!"

Cheers,

**Jim Prosser
Owner/Winemaker
J.K. Carriere Wines**

There are only a few places in the world where benchmark classic Pinot noir can be created. It requires long daylight, at least 110 days of grape hang-time, and a truly cool-climate growing region — Oregon, for example. In 2005, after a string of warm vintages, Oregon swung back to a cooler and more classic low-yielding vintage. We had to dance around a little rain at harvest, and more fruit would have been nice, but the grapes got what they needed. And subsequently, we got what we needed from the grapes, namely, elegance.

2005 Anderson Family WV Pinot Noir

Visit the steep and rocky South Block of **Anderson Family Vineyards** and you'll find the vines are dry-farmed 15-year-old Dijon 115 clone Pinot noir immaculately grown by Cliff, Allison and Rudy. I usually think of this vineyard as that certain college professor that pushed you to get it right because it mattered. Well in 2005, the college professor is as intellectual as ever...but he's been out drinking. Who guessed the leather elbow patches were for break dancing? Who knew he was used to spinning all that funk on his turntable, or that he could so well cover Parliament on the karaoke machine? I think Cliff Anderson channeled him. The 2005 Pinot is a garnet red beast that throws strong plum fruit, complex earth and a delicious funk. Pepper highlights ride waves of coffee and chocolate on a velvet structure. A full berry tail-out and good tannin grip ensure the ability to deliver years of aging. The truth is, it made my mouth water, and I hope the same for you.

98 CASES, \$65/BOTTLE, \$690/CASE

2005 Antoinette WV Pinot Noir

Antoinette Carriere was my maternal grandmother. When we were at the farm, she was the cornucopia from which prodigious meals and laughter and cards and a family solid, spilled. I am pleased to be able to offer this pinnacle of elegance from my cellar in her name.

The four best barrels from **Temperance Hill Vineyard** became this wine. Temperance's later and cooler high-elevation vines deliver old vine complexity with fresh acidity. The grapes are from the front block east, the oldest at the vineyard, and the massive root systems of those vines go deep to deliver both high flavor and nuance to the limited yield. Vibrant deep garnet in color, on the nose it's cherry pastry, spice, olive oil, and white pepper. On the palate it's an unbridled, full-throttle red with good linear acidity. Full and structurally elegant, the wine's lifted by floral and anchored by tannin with a smooth grip. Get it air and it smells like Burgundy.

98 CASES, \$65/BOTTLE, \$690/CASE

2005 Shea WV Pinot Noir

In 2005 these four barrels represented the best of the best from our block at **Shea Vineyards**. The three-acre, mid-slope east block of eight-year-old Dijon clone 777 Pinot noir is warm and early, delivering fruit of optimal ripeness and opulence in bottle. In glass the wine is deep and translucent red. It's very dark and nicely demure on the nose yielding blood orange and iron. In the mouth it is weighty cherry and dry baker's chocolate followed by blackberry, blueberry and earthy beet root. The rich, round and brooding structure holds power through the finish and drives your purple tongue on home.

98 CASES, \$65/BOTTLE, \$690/CASE

2005 WV Pinot Noir

It was important to be on your viticultural game in 2005 and, if so, the story became one of miniscule yields pushing up quality. The old vines at **Temperance Hill** (26 years) delivered phenomenal acidity and were aided by excellent ripeness from **Shea Vineyard** (8 years), beautiful red fruit from **Gemini Vineyard** (14 years), and just a touch of structure from **Anderson Family Vineyard** (14 years). In contrast to recent years, the blend was fairly clear cut, and we believe it speaks of classic beauty. The wine is brilliant purple garnet with a dark dusty nose of Bing cherry, tobacco and green olive. It's a Pinot noir of some heft showing condensed ripe cherry riding on a structurally significant core of acid and well-formed tannin. An elegant food wine, made more for time than for cocktail parties.

735 CASES, \$42/BOTTLE, \$432/CASE

2005 WV Chardonnay

Our first-ever chardonnay! Translucent gold in color and built in an old-world style, this wine is made for food and exhibits a dominance of savory and mineral over fruit. Honeyed lemon custard, apples, diesel, toast and earth dominate the nose. Weighty on the palate, it is earthy with flavors of bread crust, fruit cocktail and caramelized lemon bars that go the distance to finish on a knife's edge of citric acidity.

I made this chardonnay because I'm 12 years in on a string of maybe 35 vintages allowed by this lifetime of Pinot noir. I made this wine as an experiment to raise a few questions. I made it because I don't want to put myself away safely, like so many sticks of dynamite in a crate on a shelf. Is it my endpoint? No. But I thought there might be a fuse around and, surprise, perhaps some sparks.

62 CASES, \$32/BOTTLE, \$336/CASE


J.K. CARRIERE ORDER FORM:

Complete and fax to 503/460-0579, or endorse a check and mail it to:
 P.O. Box 662, Sherwood, OR 97140.
 Questions? Call 503/460-0579 or e-mail linda@jkcarriere.com.

WINE

PRICING:	QTY	EACH (CLUB)	3 BOTTLES	6 BOTTLES	CASE	TOTAL
2005 Willamette Valley Pinot Noir, 750 ml		\$42 (\$36)	\$123	\$234	\$432	
2005 Willamette Valley Pinot Noir, 1.5 L magnum		\$95				
2005 Willamette Valley Chardonnay, 750 ml		\$32 (\$28)	\$93	\$180	\$336	
2005 Anderson Family WV Pinot Noir, 750 ml		\$65 (\$58)	\$190	\$360	\$690	
2005 Anderson Family WV Pinot Noir, 1.5 L magnum		\$150				
2005 Antoinette WV Pinot Noir, 750 ml		\$65 (\$58)	\$190	\$360	\$690	
2005 Antoinette WV Pinot Noir, 1.5 L magnum		\$150				
2005 Shea Vineyard WV Pinot Noir, 750 ml		\$65 (\$58)	\$190	\$360	\$690	
2005 Shea Vineyard WV Pinot Noir, 1.5 L magnum		\$150				

12 WINE CLUB

	<p><input type="checkbox"/> SIGN ME UP! I want to join 12, J.K. Carriere's wine club. I understand I will receive three bottles of four J.K. Carriere new releases each year (3 Glass & 3 Provocateur, 3 Willamette Valley, 3 Limited Bottlings), for a total of 12 bottles (\$399 plus shipping). My credit card will be billed at the time of each shipment, and wine will be shipped to my home or office three times a year (May, Sept, Nov). Start my membership with one each of three 2005 Limited Bottlings (Anderson Family, Antoinette & Shea Vineyard).</p> <p>Please ship via <input type="checkbox"/> DHL Ground (weather permitting) or <input type="checkbox"/> DHL Air (overnight) or <input type="checkbox"/> pickup at winery</p> <p><input type="checkbox"/> I want to give a one-year gift subscription to 12 (\$399 plus shipping). Please send the current release to the individual listed below in "for shipping only." My gift card message is at the bottom of this form.</p>	<p>\$173.00 This Shipment</p>
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SHIPPING

	1-3 BTLS	4-6 BTLS	7-12 BTLS	TOTAL
DHL Ground Shipping (actual amounts may be lower)				
Portland metro	\$12	\$15	\$20	
West Coast	\$15	\$18	\$25	
Midwest	\$18	\$25	\$32	
East	\$25	\$28	\$40	
DHL Air Shipping (usually overnight)	\$45	\$55	\$70	
SUBTOTAL				

Sales Tax on shipped orders only (CA, ID, MI, NC, NV, NY, VA, WA) County: _____ %

ESTIMATED TOTAL INVOICE

Name: _____	For Shipping Only
E-mail: _____	C/O: _____
Phone: _____	Company: _____
Billing Address: _____	Street address: _____
City: _____ State: _____ Zip: _____	City: _____ State: _____ Zip: _____
<input type="checkbox"/> This order is a gift. Please send the receipt to my billing address, and enclose a gift card that reads: _____	Phone at shipping location: _____
_____	Visa/MC/AmEx: _____
	Expiration Date: _____

SIGNATURE (required) **X** _____

By signing this order form, you represent to us that you are at least 21 years old and that the person to whom you are directing shipment is at least 21 years old. The buyer is solely responsible for shipment of alcoholic beverage products. We make no representation relative to your right to import wine into your state. By placing an order, you authorize us to act on your behalf to engage a common carrier to ship your order, including the possibility of an adult signature requirement at your door.

CALL OR FAX TO 503/460-0579