

PRESENT THIS CARD FOR A COMPLIMENTARY TASTE OF OUR FOUR 2004 WILLAMETTE VALLEY PINOTS.

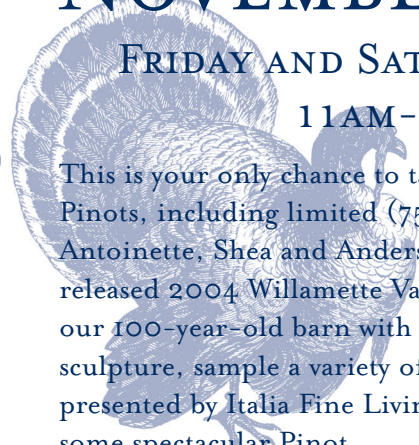
### Thanksgiving Weekend Open House

# NOVEMBER 24 & 25

## FRIDAY AND SATURDAY ONLY

### 11AM-5PM

This is your only chance to taste our top four 2004 Pinots, including limited (75-case) productions of Antoinette, Shea and Anderson Family and our recently released 2004 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 Pinot.



### 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

*My friend Dale Hatfield of Gemini Vineyards has an uncle. Goes by the name of Bob. Bob delivered fruit to me this year, bounces around a thirty-year-old Chevy pickup like a kid, knows how to handle a rope, tie a bowline, and in the summer, water skis every Friday. Bob is 80. I like the juxtaposition. I like the hope. I want to be like Bob. But then – and perhaps you can tell by the thread that permeates my recent writings – I'm in favor of getting old.*

“I’VE HEARD

IT SAID

YOU’VE

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*tough* TO

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MAYBE

*supple*

AS WELL.”

I've heard it said you've got to be tough to get old. Maybe supple as well. The story that develops along the way seems worth the cause. So, too, it is with classic Pinot noir. Pinot has to be tough to resist the ravages of time and supple enough to make that resistance worth the picking 'em up and putting 'em down, so to speak. For that reason we pay rapt attention to ripeness in the vineyard, extraction in the fermenter, ageing in the barrel and complexity in the bottle. Our job is tantamount to winding a spring that will uncoil in and over many years and then handing that gift to you. It stems from our desire to build wines and, perhaps with the right gumption, lead lives that are long, kind and worth remembering.

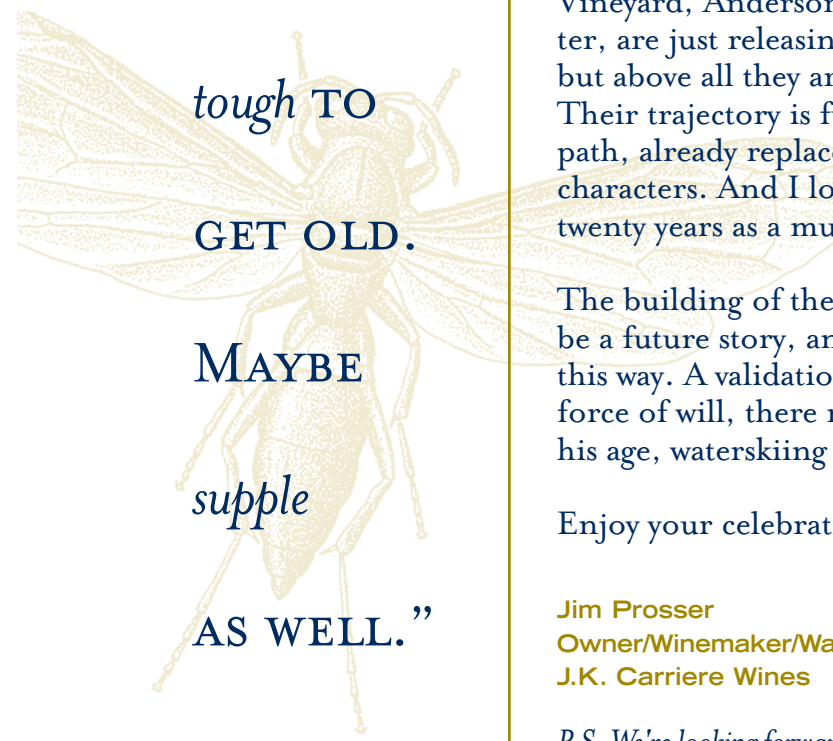
A case in point is the 2004 J.K. Carriere Limited Bottlings (Shea Vineyard, Anderson Family, and Antoinette) that we, by this newsletter, are just releasing. These Pinots are built to be the best of the best, but above all they are long, friendly and, well, you get the picture. Their trajectory is full of promise. They're two-year-olds on their path, already replaced in the cellar by newer vintages with different characters. And I look forward to drinking them in ten, or perhaps, twenty years as a much older man.

The building of them is what brings me pleasure. Their drinking will be a future story, an experiential remembrance of why you and I came this way. A validation of time well spent. And by luck or hope or sheer force of will, there may be an old storyteller, who forgot to recognize his age, waterskiing in the background.

Enjoy your celebrations this season,

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

*P.S. We're looking forward to seeing you at our Thanksgiving Open House, Friday & Saturday only (yes, we're taking Sunday off this year!), 11 am to 5 pm.*



P.O. Box 662  
Sherwood, Oregon 97140

*Shea, 2004. Great plans to make a little more wine ... shattered by Mother Nature. A few days of rain at flowering and a few days of hot during summer led to a ripe, but small vintage. In barrel the small crop delivered great ripe fruit and not overly colored nor excessively extracted wines. Essentially, the shortage fueled quality in 2004, and we are pleased to present to you four stunning J.K. Carriere Pinot Noirs.*

**NEW RELEASES: 2004 LIMITEDS**

**2004 Anderson Family**

The wine for these three best barrels comes from the steep and rocky south block of **Anderson Family** Vineyards. The site naturally sets some of the smallest berries and clusters in the state, and the low fruit set in 2004 ridiculously limited our crop, resulting in great concentration of flavor in the remaining berries and ultimately, the wine made from them.

My block from Anderson Family is usually about reserve. Intelligent in its presentation, it's generally a wine for thinkers. And this wine may make you think you are on a different continent. From the get-go it had all the aromatic constituents of what I associate with Burgundy: mineral, dark, slight herbal with an absolute seamlessness that speaks to the whole being better than the sum of its parts. And yet, it's Oregon.

The wine is a translucent dark mineral red that throws a seamless nose of peach, ripe cherries, iron and orange rind. A long broad palate bursting with cherry and citrus, dark roast coffee and orange pekoe tea bounces around the mouth with punch and persistence.

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

**2004 Antoinette**

Antoinette Carriere was my grandmother. This wine reflects and honors her as the pinnacle of elegance out of my cellar. She used to draw and paint – a skill built around the ability to see. And risk. Risk that you haven't seen it perfectly, risk that your interpretation will be different. Antoinette believed that the beauty is in the trying and the question to get at is: Have you tried? Have you risked for what you believe?

The wine is a translucent violet red, and the color echoes the pretty aroma of black cherries, olive and dusty spice. Ripe is the thought, just before your knees buckle and the wine races across your mouth powered by linear acidity and elegant tannins. Composure regained, the mouth is full of fresh cherry, spiced peaches, cranberry, grilled meat, toffee and oiled wood. This wine is clean, subtle, elegant, lengthy – in a word, serious.

The three best barrels from **Temperance Hill's** 25-year-old later and cooler high-elevation vines became this wine. The vines, which deliver old vine complexity with fresh acidity, 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.

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

**2004 Shea Vineyard**

This wine represents our three best barrels made from **Shea Vineyard**. Ours is a three-acre, mid-slope east block of seven-year-old Dijon clone 777 Pinot noir, which yielded less than two tons per acre. The site is warm and early, delivering fruit of optimal ripeness and opulence in bottle. We often describe Shea Vineyard as the booming bass note out of the cellar. The key is in its power and the way in which it is expressed. Winemaking with Shea Vineyard is like running downhill with the hope that your legs will catch up.

In glass the wine is translucent red throwing a huge nose of graham-crust cherry pie with black pepper and crayola overtones. On the palate it's big, with a more linear push than the nose projects, and offers fresh cherry, raspberry, green tea, and sassafras flavors before a surprising late hit of bubble gum. It starts big, shows unexpected elegance, then gains momentum, transitions on wrapped tannins and goes long. Surprise, surprise. My legs are right underneath me.

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

**RECENTLY RELEASED:**

**2004 Willamette Valley Pinot Noir**

Released in September 2006, this wine is a straight blend of our three single-vineyard designate Pinots. **Temperance Hill's** (25 years) high elevation, old vines once again contributed complexity on fresh acidity. **Shea Vineyard's** (7 years) dense sweet fruit offered up opulence, and **Anderson Family's** (13 years) gracious rendering of dark structure backing a Burgundy nose closed the loop on finesse.

The wine is a translucent violet red with a hit-you-at-arm's-length aroma of ripe cherry paint and warm paraffin. It throws fruit, mineral and ester from a balanced but linear perspective in three distinct waves: First, fresh acidity pushing deep. Next, a deceptive mid-palate driving perfectly ripe cherry followed by jerky, watermelon and peach. Finally, a long reverberating finish with perfect grip. Well cellared, this wine should climb in complexity for at least five to seven years and stay on the plateau for sometime thereafter.

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


**J.K. CARRIERE ORDER FORM:**

Complete and fax to 503/460-0579, or mail with a check to: P.O. Box 662, Sherwood, OR 97140. Questions? Call 503/554-0721 or e-mail jim@jkcarriere.com.

**WINE**

PRICING:	QTY	EACH (CLUB)	3 BOTTLES	6 BOTTLES	CASE	TOTAL
2004 Willamette Valley Pinot Noir, 750 ml		\$42 (\$35)	\$123	\$234	\$432	
2004 Willamette Valley Pinot Noir, 1.5 L magnum		\$95				
2004 Anderson Family WV Pinot Noir, 750 ml		\$65 (\$58)	\$190	\$360	\$690	
2004 Anderson Family WV Pinot Noir, 1.5 L magnum		\$150				
2004 Antoinette WV Pinot Noir, 750 ml		\$65 (\$58)	\$190	\$360	\$690	
2004 Antoinette WV Pinot Noir, 1.5 L magnum		\$150				
2004 Shea WV Pinot Noir, 750 ml		\$65 (\$58)	\$190	\$360	\$690	
2004 Shea WV Pinot Noir, 1.5 L magnum		\$150				

**12 WINE CLUB**

	<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 (\$395 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 2004 Limited Bottlings (Anderson Family, Antoinette & Shea Vineyard).	<p><b>\$173.00</b> This Shipment</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  <input type="checkbox"/> I want to give a one-year gift subscription to 12. 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.	

**SHIPPING**

	1-3 BTLs	4-6 BTLs	7-12 BTLs	TOTAL
<b>DHL Ground Shipping</b> (amounts shown represent the maximum you would be billed; actual amounts may be lower)				
Portland metro	\$12	\$15	\$20	
West Coast	\$15	\$18	\$25	
Midwest	\$18	\$25	\$32	
East	\$25	\$28	\$40	
<b>DHL Air Shipping</b> (usually overnight)	\$45	\$55	\$70	

**SUBTOTAL**  
Sales Tax on shipped orders only (CA, NC, NY, 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.