



THERE ARE 60 SECONDS IN A MINUTE. There are an unknown number of minutes in a lifetime. And there are virtually no second chances.

That's where we all are. It matters not that we are scared or hesitant. The hill remains to be climbed. Just as surely, this life can never be a race to the bottom. And so at JKC we are pressing ahead. We are planting the new vineyard. We are building the new winery. It's entirely possible that we will be shown to have been fools. And yet, what's the alternative? Devolution was never part of life's game plan.

The hill remains to be climbed. Just as surely, life can never be a race to the bottom.

So, we're stepping with intent. We are hereby releasing the first solo of our **2006 Gemini Vineyard Pinot Noir**. This, like our other best-barrel single-vineyard "Limited Bottlings" now being released, is powerful juice that is made for the long haul. Dale and Marcella Hatfield have meticulously farmed this ground on the eastern flank of the Chehalem Mountains since 1994. The grapes have always been good — often better — but Dale and I have been tinkering to make it consistently great. *C'est arrivé*. The Pinot made from the site well tells the story of the warm, ripe and luscious 2006 growing year, elevating its dense red fruit to ultimate cherry.

The familiar JKC 2006 "Limited Bottling" Pinot Noirs are likewise no slouches. **Antoinette** once again elegantly pirouettes on a strong ripe core. **Shea Vineyard** needed balance in a warm year, so we picked early to avoid

boozy and raisined flavors. It once again delivered opulence on a booming bass note. **Anderson Family** packs a wallop with its earthiness and structure. All are built for the long term and best paired with three to ten years or a decanter.

Rounding out our offerings for the fall, the **2006 Willamette Valley Pinot Noir** (released in September) contains all of the single vineyards above. It's big and tasty and formidable — and balanced. This Willamette Valley blend is the mainstay of J.K. Carriere, the foundation upon which we build all of our wines. It will reward in the coming weeks on your holiday table or down the road from your patient cellar. Lastly, don't miss our Burgundian-style **2006 Willamette Valley Chardonnay**. I don't plan on quitting my Pinot day job, but I'm really enjoying this project, and hope I can rock your worldview with this minimally oaked, golden Chardonnay.

We are delivering our best and appealing to your best, not as a part of some claim or begging or bailout, but as party to what you'll recall as an honest transaction and more particularly, an idea about the world that you can believe in. We have made and will continue to make the best wines that we can muster. You can cast an eye as to their quality and fairness for your hard-earned dollar. That's the road that we want to travel with you. It seems simple and lofty. It is.

There's much to be thankful for.

There's much to share.

JIM PROSSER
OWNER/WINEMAKER/HILL CLIMBER
J.K. CARRIERE WINES

2006 Anderson Family WV Pinot Noir

The steep and Rocky South Block of Anderson Family Vineyards is dry-farmed 16-year-old Dijon 115 clone Pinot noir. These vines produce some of the smallest berries and clusters in the state, with warm temperatures they yield great concentration of flavor and incredible structure. The venerable college professor I envision when tasting this wine has come back from sabbatical with hulking shoulders and six pack abs! The 2006 vintage explodes on your palate in a highly structural torrent of red fruit, spice and caramel.

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

2006 Antoinette WV Pinot Noir

Antoinette Carriere was my maternal grandmother. As a personality she was solid and light at the same time. If I was asked to describe my winemaking I would shut my mouth and hand you a glass of this so that you could understand the trajectory we are after. Once again the wine takes on a warm year and rises to the pinnacle of elegance out of our cellar. I'm pleased to put my grandmother's name on it.

The six best barrels from Temperance Hill Vineyard became this wine. The 27-year-old 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. Deep garnet in color, the wine is an overflowing cart of ripe cherry and fresh raspberry. This Pinot snaps the green vine overtones that tether it and spills complex cherry and savory caramel hell-bent across your palate.

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

2006 Shea Vineyard WV Pinot Noir

Our three-acre, mid-slope east block at Shea Vineyards is planted with Dijon clone 777 Pinot Noir. The nine-year-old site is warm and early, delivering fruit of optimal ripeness and opulence in bottle. These are the six best barrels.

Once again Shea Vineyard is the booming bass note out of the cellar. That's after we made the earliest picking decision ever on that block. Why? Because in a year like 2006 a warm and low-elevation vineyard like Shea could really deliver over-ripe and boozy wines. Frankly, that's not what we're after. So, we risked it. We moved it in the direction of absolute elegance and, like a salmon returning to its stream, it still delivered big, albeit on one svelte and shapely body. It's a dark and brooding red. A huge balloon of red/black fruit and blueberry deliver the triumvirate of luscious, available and opulent to your seemingly just kissed lips. Question it? Check that structure on your lips.

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

2006 Gemini Vineyard WV Pinot Noir

My friend Dale Hatfield is a meticulous farmer and the all-American kind of guy you'd expect to see on the front of a box of corn flakes. His wife Marcella and their passel of kids work hard to make Gemini Vineyards not just a farm, but a home. Like the Hatfield kids, it's a good citizen and it likes to play well with others. We didn't want to overlook or change that nature, just coax it out into the open and see how it would stand for itself. The result is a wine that delivers dark fruit, iron and cherry on the nose. The palate is fresh, built on a frame of ripe red cherry, linear acid and mouth-filling tannin. Well balanced, it finishes on a long and dark tail-out of graham cracker.

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

2006 WV Pinot Noir

2006 was the second warmest growing year on record with a good size crop that all came in at once. The given was "ripe" and the challenge was finding balance without succumbing to the dilution of over-cropping or the raisin flavors, and high alcohols, of over-ripeness. We green-dropped a lot of clusters to concentrate flavors and made some of our earliest picking decisions to date to retain acid and elegance.

Our 2006 is a blend of six vineyards. Temperance Hill (27 years) brought old-vine complexity, Shea Vineyard (9 years) ripe dark fruit, Eola Hills (8 years) centrist cherry, Anderson Family Vineyard (16 years) structure, Gemini Vineyard (15 years) moving red, and Momtazi (8 years) hi-tone and spice. The wine is big, reflective of 2006, but balanced. It's a ripe, flowing, unified red exhibiting cherry, peach cobbler, kirschwasser, grilled meat and licorice. Moving and massive with a nice edge, it's faithful to the variety without holes or bumps. We walked the knife-edge and hit our marks.

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

2006 WV Chardonnay

This wine is a blend from two vineyards: A block from Temperance Hill's high and late-harvested southeastern shoulder in the Eola Hills and Maresh Vineyard's 23 year-old Chardonnay from the Dundee Hills.

The grapes are whole cluster pressed and barrel fermented in an old world oxidative style. By utilizing a long, slow, low-temperature, wild-yeast, barrel fermentation regimen we are able to promote vineyard characters and preserve fleeting fruit esters. Decant a bottle and prepare yourself for old school Europe meets the county fair. Smell the earth. Scarf the kettle corn. Follow it with caramelized apple and honey and pistachio on brown butter cake. Feel the weight, then finish with a twist of citrus and let it peel out on the lemon.

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

J.K. CARRIERE WINES ORDER FORM

FAX TO 503.460.0579, OR ENDORSE A CHECK AND MAIL TO: P.O. BOX 662, SHERWOOD, OR 97140.

Questions? CALL 503.460.0579 OR E-MAIL LINDA@JKCARRIERE.COM.

WINE

| PRICING: | QTY | ONE BOTTLE | 3-5 | 6-11 | CASE/12 OR CLUB | TOTAL |
|---|-----|------------|------|------|-----------------|-------|
| 2006 Willamette Valley Pinot Noir, 750 ml | | \$42 | \$41 | \$39 | \$36 | |
| 2006 Willamette Valley Pinot Noir, 1.5 L magnum | | \$95 | | | \$85 | |
| 2006 Willamette Valley Chardonnay, 750 ml | | \$32 | \$31 | \$30 | \$28 | |
| 2006 Anderson Family WV Pinot Noir, 750 mL | | \$65 | \$63 | \$60 | \$57.50 | |
| 2006 Anderson Family, 1.5-L magnum | | \$150 | | | \$150 | |
| 2006 Antoinette WV Pinot Noir, 750 mL | | \$65 | \$63 | \$60 | \$57.50 | |
| 2006 Antoinette 1.5-L magnum | | \$150 | | | \$150 | |
| 2006 Gemini Vineyard WV Pinot Noir, 750 mL | | \$65 | \$63 | \$60 | \$57.50 | |
| 2006 Gemini Vineyard, 1.5-L magnum | | \$150 | | | \$150 | |
| 2006 Shea Vineyard WV Pinot Noir, 750 mL | | \$65 | \$63 | \$60 | \$57.50 | |
| 2006 Shea Vineyard, 1.5-L magnum | | \$150 | | | \$150 | |

12 WINE CLUB



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 (April: 3 Glass & 3 Provocateur, Nov: 3 Willamette Valley & 3 Limited Bottlings), for a total of 12 bottles (\$398 plus shipping). My credit card will be billed at the time of each shipment, and wine will be shipped to my home or office twice a year (April & Nov). Start my membership with the current release (one each of three JKC Limiteds: Anderson Family, Antoinette, Shea Vineyard).

Please ship via FedEx Ground/HD FedEx Air (Priority, Standard or 2-Day) or pickup at winery

I want to give a one-year gift subscription to 12 (\$398 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.

\$172.50
CURRENT
SELECTION

SHIPPING ESTIMATE

| FedEx Home Delivery/Ground (weather permitting) | 1-3 BTLS | 4-6 BTLS | 7-12 BTLS | TOTAL |
|---|----------|----------|-----------|-------|
| OR/WA | \$14 | \$17 | \$24 | |
| West | \$16 | \$18 | \$25 | |
| Midwest | \$17 | \$22 | \$33 | |
| East/SE | \$20 | \$28 | \$42 | |
| SUBTOTAL | | | | |

Sales Tax (shipped orders only: CA, ID, GA, IL, MI, NC, NV, NY, OH, VA, WA, WI) County: _____ % = _____

ESTIMATED TOTAL INVOICE

Name: _____ E-mail: _____

Billing Address: _____

City, State, Zip: _____ Phone: _____

For Shipping Only Because of alcohol signature requirements, we recommend shipping to a business address when possible.

C/O: _____ Phone: _____

Company: _____

Street address: _____ City, State, Zip: _____

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. By placing an order, you authorize us to act on your behalf to engage a common carrier to ship your order, including an adult signature requirement at your door.

Gift card message: _____



WINERY PROPERTY UPDATE

As you know, we purchased 40 acres of grape-growing land on Parrett Mountain last fall and have been working nose-to-the-grindstone to get the plans in place to build a new winery. We broke ground on September 21st, and we're ecstatic that our project is moving forward.

As a nod to our history in a barn of the last century, we are building a winery that represents as a barn of this century. A galvanized steel roof and vertical cedar siding will represent the understated origins of timeless Northwest agriculture production. The building will be situated at the top of the hill on the property, with views to the south and the Cascade Mountains to the east. We will take advantage of the cooling mass of the earth by cozying the building into the hillside, including buried barrel caves off of the main production floor. Night-time cool banking will help to attain an ideal winemaking environment. The gabled roof on the right side in the schematic drawing shows the location of our small tasting reception area. We are excited about so many aspects of this building, not the least of which is using the covered patio, with its views of the mountains.



So up on the hill it's all about heavy equipment right now. The contractors are going full tilt to excavate the cellar and get it rocked back in so that we can build throughout the winter. It's pretty wild to see a road heading back through what was once a field of clover, a machine with clawed bucket making 20-ft. piles of dirt, and the footprint of the cellar floor taking shape. In a few weeks, multiple loads of 12-ft wide by 25-ft long metal culverts (yup, like those under a highway) will be slowly hauled up our curvy road and craned in place to form our sunken barrel caves. We'll be posting photos of the progress to our new website photo gallery, so visit and take a look.

Meanwhile, on the vineyard front, the front block's crimson clover has been tilled in and is ready for its February planting of grapevines. It's amazing, all a little scary, but infinitely more exciting. It acts as a reminder that it has always felt good to step out on your skis.



ZAK



ANDREW

THE ZAK & ANDREW SHOW

The work of making wine is real, fun, but real. And this year I've got two good-for-twenty-somethings working with me. They are creative, wanderers of Europe and childhood friends from Eugene, Oregon. Zak Davis has been with us since last harvest, is a writer (otherwise requisitely unemployable), and tells me he is a twelfth-level odor knight in "Arsenic and Shrovetide" (What the f?). Andrew Riecher, whom I call "Slim," has matched his quiet demeanor with a few years of competent California winemaking experience and an inability to hear worth a shit. I wanted a pair of them so that they would have the opportunity to gang up on me. Why? Because, let's face it, nobody wants to face a bear alone in a cellar. Their response if I'm mad or something goes wrong? Sort it out...or just turn up the stereo. It's all bliss and red-stained hands here in heaven.

PRESENT THIS CARD FOR A COMPLIMENTARY TASTE OF OUR 2006 NEW RELEASES.

J.K. Carriere THANKSGIVING WEEKEND OPEN HOUSE

NOVEMBER 28 & 29
FRIDAY AND SATURDAY ONLY
10AM-5PM

This is your chance to taste our top five 2006 Pinots including limited productions of Antoinette, Shea Vineyard, Gemini and Anderson Family and our recently released 2006 Willamette Valley Pinot Noir. Come visit our 100-year-old barn with its intriguing Smithsonian sculpture, sample a variety of 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.