



Appassionata vineyard and J. Christopher winery



Chehalem Mountains vineyards



Winemaker Jay Somers

J. CHRISTOPHER 2015 Basalte Pinot Noir

J. CHRISTOPHER WINES

Located in Oregon's Northern Willamette Valley, J. Christopher Wines is a small winery that specializes in Pinot Noir made in the traditional style of Burgundy, and in Sauvignon Blanc modeled after the great wines of Sancerre. The winery is co-owned by Jay Somers, who has been making wine in Oregon for more than 20 years, and Ernst Loosen, owner of the Dr. Loosen estate in Germany. Their shared philosophy is to produce wines in an Old World style that emphasizes focus, length and balance.

BASALTE PINOT NOIR

The new *Basalte* bottling is sourced from our own Appassionata estate vineyard, the Medici Vineyard, which we farm, and our neighbors at Lia's Vineyard. The Chehalem Mountains are geologically complex and diverse, formed over millenia by lava flows, wind-blown silt (loess), and uplifted sedimentary seabeds. Our vineyards have the extremely rocky volcanic basalt soils that lend themselves to full-bodied, firmly structured wines.

THE 2015 VINTAGE

It was yet another warm growing season in Oregon, with an early budbreak and flowering. The hot, dry weather relented a bit in August, however, which kept the sugar levels in check during the final ripening period. The fruit at harvest was ripe, healthy and abundant. In spite of the warm year, the wines show surprising elegance and didn't lose the distinctive character of each AVA's terroir. The *Basalte* exudes a fruity aroma of crushed berries and has a stony structure that perfectly captures the character of the rocky basalt subsoil.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vineyard Sources: Appassionata, Medici, Lia's

Soil Type: Volcanic

Clones: Pommard, Wadenswil

Age of Vines: Six to 21 years

Vineyard Management: Sustainable; dry farmed

Average Yield: 2.5 tons per acre

Harvest Date: September 13–28, 2015

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; 20 months in barriques (25% new); no fining or filtration.

Bottling date: June 6, 2017

Alcohol: 13.5%

Total Production: 1,432 cases

UPC: 810404020524

SRP: \$30

