



Appassionata vineyard and J. Christopher winery



Chehalem Mountains vineyards



Winemaker Jay Somers

J. CHRISTOPHER 2015 Nuages 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.

NUAGES PINOT NOIR

Named in tribute to one of the Jay's favorite gypsy jazz tunes, the *Nuages* Pinot Noir is a special cuvée from the Chehalem Mountains AVA. *Nuages* (French for "clouds") also pays homage to the moderating influence of Oregon's autumn cloud cover, which slows ripening to allow for the long hang time that creates fully developed flavors. The 2015 is a selection of exceptional barrels from three outstanding blocks of our estate vineyard, as well as two blocks of the Medici vineyard, which we are also farming organically.

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 2015 *Nuages* selection has a gorgeous purity and elegance that Jay finds very compelling.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vineyard Sources: Appassionata (60%), Medici

Soil Type: Volcanic

Clones: Pommard, Wadenswil, Dijon 115

Age of Vines: Six to 40 years

Vineyard Management: Sustainable; dry farmed

Average Yield: 2.5 tons per acre

Harvest Date: September 20–24, 2015

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

Bottling date: June 7, 2017

Alcohol: 13.5%

Total Production: 405 cases

SRP: \$40

