



J. Christopher winery



Abbey Ridge vineyard in the Dundee Hills



Winemaker Jay Somers

J. CHRISTOPHER 2015 Sandra Adele 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.

SANDRA ADELE PINOT NOIR

The *Sandra Adele* Pinot Noir is a cuvée named for Jay's mother, Sandy. It is a special blend of selected barrels from two outstanding vineyards in the Dundee Hills AVA: Abbey Ridge and Charlie's Vineyard. An extraordinarily sophisticated and complex wine, it combines the elegant, floral character of the high-elevation Abbey Ridge vineyard with the deeper, more earthy taste of Charlie's Vineyard.

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 *Sandra Adele* has a beautiful, delicately floral aroma, a briskly juicy mid-palate, seamless structure, and an elegant, tapered finish.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vineyard Sources: Abbey Ridge (90%), Charlie's Vineyard

Soil Type: Volcanic

Clones: Pommard, Wadenswil, Coury

Age of Vines: 17 to 35 years

Vineyard Management: Sustainable; dry farmed

Average Yield: 2.5 tons per acre

Harvest Date: September 17–24, 2015

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; 18 months in barriques (25% new); no fining or filtration.

Bottling date: April 12, 2017

Alcohol: 13.5%

Total Production: 422 cases

UPC: 183103000792

SRP: \$52

