



J. Christopher winery



The red, volcanic soil of the Dundee Hills



Winemaker Jay Somers

## J. CHRISTOPHER 2015 Volcanique 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.

### VOLCANIQUE PINOT NOIR

The new *Volcanique* bottling is sourced from our favorite volcanic soil vineyards in the Dundee Hills AVA. Home to the first Pinot Noir vines ever planted in Oregon, the Dundee Hills are iconic and established the Willamette Valley as a serious wine region. The deep, well-drained, volcanic Jory clay soil gives us beautifully savory wines with purity and a finely focused structure.

### 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 *Volcanique* shows the pure, delicate fruit and fine, silky texture that are signature traits of the Dundee Hills.

### TECHNICAL INFO

**Grape Variety:** 100% Pinot Noir

**Vineyard Sources:** Baptista Maresh, La Colina, Charlie's, Abbey Ridge, Bella Vida.

**Soil Type:** Volcanic

**Clones:** Pommard, Wadenswil, Coury, Dijon 777

**Age of Vines:** Six to 35 years

**Vineyard Management:** Sustainable; dry farmed

**Average Yield:** 2.5–3 tons per acre

**Harvest Date:** September 21–24, 2015

**Vinification:** 100% destemmed; native yeast fermentation; unforced malolactic; 19 months in barriques (25% new); no fining or filtration.

**Bottling date:** May 5, 2017

**Alcohol:** 13.5%

**Total Production:** 2,831 cases

**UPC:** 810404020586

**SRP:** \$30

