



## APPASSIONATA 2017 Riesling “GG”

**A savory, full-bodied dry Riesling from old vines, made using the historical German method of extended lees contact.**

The fruit for this wine was harvested from old Riesling vines (planted in 1976) in the Medici Vineyard, which is also in the Chehalem Mountains AVA, just a few miles from the winery. We lease this vineyard and have been farming it organically since 2015. The wine was fermented in a 3,000-liter German oak cask, and rests on the full lees for 12 months before bottling. The extended lees contact allows the wine to clarify and find its own harmonious balance naturally.

### ABOUT APPASSIONATA

The name “Appassionata” was inspired by the famous piano sonata of Beethoven, and reflects our deep love for the land and the wine it produces. We use the name for our estate vineyard, but it’s also an extra-special label for our finest selection of Pinot Noir. Each vintage of the Pinot Noir is not released until Erni Loosen feels it is ready to drink, usually 10 years after the vintage. In 2017, we also started producing an Appassionata Riesling, which is made using the techniques that Erni has revived for his Grosses Gewächs (“GG”) Rieslings at the Dr. Loosen estate in Germany.

### ABOUT J. CHRISTOPHER

Located in the Chehalem Mountains AVA, in Oregon’s Northern Willamette Valley, the J. Christopher winery focuses on Pinot Noir made using the traditional methods of the Old World. Owned by renowned Mosel winegrower, Ernst “Erni” Loosen (owner of the Dr. Loosen estate), the wines are hand-crafted in small lots and are sourced from our estate Appassionata Vineyard, as well as other excellent vineyards in the Willamette Valley that we have worked with for years. The philosophy at J. Christopher is to produce terroir-driven wines in an Old World style that emphasizes focus, length and balance.

### TECHNICAL INFO

**Appellation:** Chehalem Mountains

**Vineyard Sources:** Medici Vineyard

**Soil Type:** Volcanic

**Age of Vines:** 41 years

**Viticulture:** Sustainable; organic (not certified)

**Average Yield:** 3 tons per acre

**Vinification:** Whole-cluster pressing; natural fermentation in a used 3,000-liter oak cask; maturation on the full lees for 12 months; no bâtonnage.

**Alcohol:** 13.5%

**Residual Sweetness:** 7.0 grams/liter

**Total Acidity:** 8.0 grams/liter

**Total Production:** 300 cases

**UPC:** None

### FROM THE PRESS

#### Nittany Epicurian

*“Pear, lemon curd, apple, blood orange and whiffs of quince were all readily discernible on the nose. Pear, lemon candy, blood orange, apple, peach, hay and hints of petrol followed on the palate where the petrol blew off quickly as the wine opened up. The wine exhibited racy acidity and great minerality”*

