



J. CHRISTOPHER 2017 Bieze Vineyard Pinot Noir

Assertive fruit and a fine structure display the distinctive nature of a superb vineyard in the Eola-Amity Hills AVA.

The Bieze vineyard sits high up in the Eola Hills, where it benefits from cooling breezes from the west that flow nightly through the Van Duzer Corridor, a break in the Coast Range. This allows for longer hang time, as the grapes ripen more slowly, but retain superb acidity. Pommard and Dijon 667 are grown here in soils formed from layers of volcanic basalt. The 2017 has a pronounced aroma of ripe, red fruits, with a gently persistent palate and a harmonious structure.

ABOUT THE 2017 VINTAGE

The 2017 vintage was excellent in the Willamette Valley, in spite of a very hot summer and the worrisome threat of wildfires. We brought in superbly ripe fruit, the harvest itself was less frenzied than in most years, and the wines have turned out beautifully. Because of the warm summer, we thought we were in for another very early harvest. Fortunately, cooler weather and a bit of cleansing rain came to us in September. After the fast start in summer, this respite gave the fruit time to finish ripening at a much slower pace, while retaining freshening acidity.

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: Eola-Amity Hills
Vineyard Source: Bieze Vineyard
Soil Type: Volcanic
Clones: Pommard, Dijon 667
Age of Vines: 5 to 9 years
Viticulture: Sustainable; dry farmed
Average Yield: 2.5 tons per acre
Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; 18 months in barriques (25% new); no fining or filtration.
Alcohol: 13.5%
Total Production: 145 cases
UPC: None

FROM THE PRESS

[94] Vinous

"An assertively perfumed bouquet evokes fresh red and blue fruits, pungent flowers and succulent herbs, and a spicy nuance builds as the wine opens up. Juicy and penetrating on the palate, offering appealingly sweet boysenberry, raspberry and lavender pastille flavors that show superb clarity and back-end thrust. Concentrated yet energetic in style, showing fine definition and minerally cut on a very long finish that features harmonious tannins and repeating florality."

[91] Wine Enthusiast

"This mixes lemony citrus with cherry candy fruit, all supported on a frame of firm tannins. The volcanic basalt that comprises this vineyard brings a distinctive minerality to the finish."

