



J. CHRISTOPHER 2014 DUNDEE HILLS CUVÉE 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.

DUNDEE HILLS CUVÉE PINOT NOIR

This is a cuvée of selected barrels from excellent vineyard sites in the red volcanic clay of the Dundee Hills AVA. It shows the sanguine depth and fruity elegance that are typical of this area. The Dundee Hills developed as a result of the collision of the Pacific and North American plates. Located about 40 miles inland from the Oregon Coast, this growing area is protected from severe weather by the Coast Range.

THE 2014 VINTAGE

We had an excellent growing season in 2014, with an exceptional fruit set, dry weather through September, and an abundant harvest of ripe, healthy fruit. It was a rare vintage that gave us full ripeness, reasonable alcohol and good acidity. Normally, we only get two out of three. Overall, it was a warm vintage, but the alcohol conversion rates were low, which resulted in wines that are both very ripe and very elegant.

TECHNICAL INFO

Grape variety: 100% Pinot Noir

Vineyard sources: Bella Vida, Charlie's Vineyard

Soil types: Volcanic, primarily Jory and Nekia

Clones: Pommard, Wadenswil

Age of vines: 9 to 30 years old

Vineyard management: Sustainable; dry farmed

Average yield: 2.5 tons per acre

Harvest method: Hand picking

Harvest date: September 2014

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic

Maturation: 18 months in barriques; 25% new oak

Bottling date: April 2016

Alcohol: 13.0%

Total production: 550 cases

UPC: 183103000747