



J. CHRISTOPHER 2017 Estate Pinot Noir

A focused, extremely limited cuvée of vibrant and fine-grained Pinot from our home vineyard in the Chehalem Mountains.

This is a two-barrel selection from our own Appassionata Vineyard, which surrounds the winery on our little knoll in the Chehalem Mountains AVA. We have a great diversity of soil types and clones, giving us many options for the blending palette. This edition is a cuvée of the Pommard and Wädenswil clones, with a bit of Dijon 115. The 2017 vintage is vibrant and firm, with pure Pinot fruit over a stony 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: Chehalem Mountains

Vineyard Sources: Appassionata Estate

Soil Type: Volcanic

Clones: Pommard, Wädenswil, Dijon 115

Age of Vines: 7 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: 56 cases

UPC: None

FROM THE PRESS

[93] Wine & Spirits

"The wine is succulent and supple, its spiciness lingering with its dusty tannins, leaving a lasting impression of gentleness."

[92] Wine Enthusiast

"Bright, tart red-berry fruits come with a salty tang, showing excellent focus and length."

[92] Vinous

"High-pitched red berry and floral aromas are complemented by vibrant mineral and baking spice flourishes. Penetrating raspberry, cherry and blood orange flavors show a delicate touch and an appealing sweetness, and a spicy note adds back-end lift. Fine-grained and light on its feet, in the style of the vintage, with silky tannins that add shape and discreet final grip."

