



J. Christopher winery



Bieze vineyard in the Eola-Amity Hills AVA



Winemaker Jay Somers

J. CHRISTOPHER 2015 Lumière 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.

LUMIÈRE PINOT NOIR

The Eola-Amity Hills AVA lies about 15 miles southwest of the winery, where a notch through the Coast Range allows cool ocean winds to flow in from the west. This cooling effect drops temperatures dramatically during late summer afternoons, which helps to retain firm acidity in the fruit. The 2015 Lumière is a blend of selected barrels three excellent vineyards that we work with: Bieze, En Gedi and Three Angels

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 2015 Lumière shows the typicity of the Eola-Amity Hills terroir with a stony minerality, dark fruit and ripe tannins.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vineyard Sources: Bieze, En Gedi, Three Angels

Soil Type: Volcanic

Clones: Dijon 667, 777, 114 and Pommard

Age of Vines: 12 to 14 years

Vineyard Management: Sustainable; dry farmed

Average Yield: 2.5 tons per acre

Harvest Date: September 19–22, 2015

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; 18 months in barriques (25% new); no fining or filtration.

Bottling date: March 17, 2017

Alcohol: 13.5%

Total Production: 197 cases

SRP: \$40

