



J. CHRISTOPHER 2017 Medici Vineyard Pinot Noir

A graceful and delicately nuanced Pinot Noir from one of the oldest vineyards in the Chehalem Mountains appellation.

The Medici vineyard is situated on the south-facing Chehalem Mountain slope, just a few miles east of the J. Christopher winery. The oldest blocks were planted in 1976, producing lovely, distinctive Pinot Noir and Riesling fruit. We took over the farming in 2015 and immediately converted it to organic viticulture. The old vines bring complexity and layers of minerality, with less of an emphasis on overt fruitiness, making this an ideal site for our style of winemaking.

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 Source: Medici Vineyard

Soil Type: Volcanic

Clones: Pommard

Age of Vines: 41 years

Viticulture: Sustainable; organic (not certified)

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: 280 cases

UPC: 810404020548

FROM THE PRESS

[95] Vinous

"Pure, expressive red berry, candied rose and exotic spice qualities on the intensely perfumed nose, along with a mineral element that strengthens with aeration. In a seamless, graceful style, showing superb clarity and smooth, rounded tannins on the strikingly long, floral-driven finish."

[92] Wine Enthusiast

"This shows the warm, rather delicate scents and accents that old vines may bring. Pretty rose petals and raspberries are in the mix, with balancing but unobtrusive acidity."

[91] Wine Spectator

"Floral and lithe, with delicate cherry and strawberry flavors accented by a hints of savory tarragon that glide on an elegant finish."

