



J. Christopher barrel cave

Winemaker Jay Somers

## J. CHRISTOPHER 2016 Willamette Valley Sauvignon Blanc, Über-Sauvignon

### 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.

### ÜBER-SAUVIGNON

Über-Sauvignon is a single-vineyard Sauvignon Blanc from the Willamette Valley's excellent Croft vineyard. Mineral-driven aromas, with bracing acidity and a refined texture, make this one of the most interesting wines that we produce. Although not widely planted in Oregon's Northern Willamette Valley, Sauvignon Blanc is the main white wine variety produced at J. Christopher. We feel it is ideal for this climate and makes fantastic wine here and have planted three acres of it in our own Appassionata vineyard.

### THE 2016 VINTAGE

It was another warm year in the Willamette Valley, so we decided to pick the Sauvignon Blanc early to avoid overly high alcohol levels. But the earlier flowering still gave us enough hang time to develop ripe aromas and flavor in the fruit. The Über-Sauvignon has a fine fruit aroma that is both delicate and deep. Very harmonious, it combines mid-palate texture from the concrete egg and complexity from the acacia barrel.

### TECHNICAL INFO

**Grape Variety:** 100% Sauvignon Blanc

**Vineyard Sources:** Croft vineyard

**Soil Type:** Marine sediment

**Clones:** Sauvignon Blanc Clone 1

**Age of Vines:** Ten years

**Vineyard Management:** Sustainable; dry farmed; Organic

**Average Yield:** 2.5 tons per acre

**Harvest Date:** September 17–19, 2016

**Vinification:** Part fermented in a 500-liter Acacia barrel; part in a concrete egg; no malolactic fermentation

**Maturation:** Eight months in Acacia barrels

**Bottling date:** July 5, 2017

**Alcohol:** 13.5%

**Total Production:** 162 cases

