



J. Christopher barrel cave

Winemaker Jay Somers

## J. CHRISTOPHER 2016 Willamette Valley Sauvignon Blanc



### 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.

### WILLAMETTE VALLEY SAUVIGNON BLANC

Sauvignon Blanc is the second largest variety produced at J. Christopher. Although it is not widely planted in Oregon's Northern Willamette Valley, Sauvignon Blanc is ideal for this climate and makes fantastic wine here. Made in the clean, fresh style of France's Loire Valley, this wine is cool-fermented and matured for four months in stainless steel and does not go through malolactic fermentation. The result is a classic, highly aromatic Sauvignon Blanc with excellent acidity.

### THE 2016 VINTAGE

It was another warm year in the Willamette Valley, so we decided to pick the Sauvignon Blanc as early as we could 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 wine is loaded with bright grapefruit, with a satisfyingly juicy structure that finishes firm and dry.

### TECHNICAL INFO

**Grape Variety:** 100% Sauvignon Blanc

**Vineyard Sources:** 60% Croft, 40% Appassionata estate vineyard

**Soil Type:** Marine sediment, volcanic

**Clones:** Sauvignon Blanc Clone 1

**Age of Vines:** Five to 10 years

**Vineyard Management:** Sustainable; dry farmed

**Average Yield:** 2.5–3 tons per acre

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

**Vinification:** Gentle, whole-cluster pressing

Fermentation 90% in stainless steel, 10% in 500-liter Acacia barrel  
No malolactic fermentation; Maturation: Four months in tank/cask

**Bottling date:** May 23, 2017

**Alcohol:** 13.5%

**Total Production:** 1,058 cases

**UPC:** 183103000754

**SRP:** \$24.99