



J. CHRISTOPHER 2019 Cuvée Lunatique Chardonnay

Made with no new oak and no malo, this insanely tasty Chardonnay is bright, pure and vibrant.

The Cuvée Lunatique is a fresh and lively Chardonnay that is made in a style inspired by the finely structured, steely white wines of the Mâcon in Burgundy. To preserve its bright fruit and crisp texture, it is produced mostly in stainless steel, with no malolactic fermentation. A part of this cuvée was matured in a large, neutral oak cask to give it a bit more mid-palate texture, but without imparting any oak taste to the wine. Blended together, they create a very refreshing wine that balances delicious fruitiness with energizing mineral tension.

THE 2019 VINTAGE

The 2019 growing season brought a welcome respite from the warm temperatures of the previous five years. It started off with a cold snap in February, turned slightly warmer than average in late spring, but with no major heat spikes in summer and a rapid cooldown in late September. All of this added up to a more “classic” Willamette Valley vintage, with plenty of time for slow, steady ripening. The cooler conditions also gave us brighter acidity, for lively, energetic wines.

ABOUT J. CHRISTOPHER

J. Christopher is a small winery located in Oregon’s Northern Willamette Valley, with a focus on expressive Pinot Noir made using the patient, unhurried approach of the Old World. Owned by renowned Mosel winegrower, Ernst “Erni” Loosen (of the Dr. Loosen estate), the winery’s hand-crafted wines are made from fruit grown in our own estate Appassionata Vineyard, as well as other excellent vineyards in the Willamette Valley. With a deep commitment to environmentally sustainable farming and production practices, J. Christopher strives to produce terroir-driven wines in an Old World style that emphasizes focus, length and balance.

FROM THE PRESS

[91] Wine Enthusiast—Editors’ Choice —

“This neatly matches firm acids to a creamy base, with orange creamsicle flavors. A mix of orange, tangerine, lemon and lime flavors, it has seen no new oak, ensuring that the fruit is the star.” March 2022



TECHNICAL INFO

Appellation: Willamette Valley

Vineyard Sources: Chehalem Mountains AVA (95%), Yamhill-Carlton AVA (5%)

Soil Type: Volcanic (Chehalem Mountains), Marine Sediment (Yamhill-Carlton)

Viticulture: Sustainable

Vinification: Fermented in stainless steel and a large, neutral oak cask; no malolactic fermentation.

Alcohol: 13.5%

Total Production: 329 cases

UPC: 183103000785