



J. CHRISTOPHER 2018 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 2018 VINTAGE

We had another very warm and dry year in 2018, the eighth hottest on record. But it was not as hot as the previous two years, and there were no extreme temperature spikes. This made for a balanced growing season with much less heat stress. As in 2017, cooler weather and a bit of cleansing rain came to us in September, which helped slow down the ripening, while retaining freshening acidity. The wines are characterized by fruit that is rich and dense, but not overripe, supported by juicy acidity and a fine, ripe tannins.

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: 298 cases

UPC: 810404020548

FROM THE PRESS

[93] Wine Enthusiast

"A subtle, layered, textured wine, with a fruit base of strawberry and plum jam, weaves of dried tea and tobacco leaves, a hint of dark chocolate and a seamless, textured finish. It resolves with a splash of lemon tea." February 2022

[93] Vinous

"Dark magenta. Spice-accented raspberry and cherry scents, along with hints of cola and baking spices. Sneaky tannins lend shape to a very long, spice-tinged finish that shows fine clarity and repeating florality." February 2022