



J. CHRISTOPHER 2019 Sol et Soleil Chardonnay

A beautifully balanced, barrel-fermented Chardonnay that captures the “sun and soil” of the northern Willamette Valley.

New to the J. Christopher range of wines, the “Sol et Soleil” Chardonnay was fermented in large (600-liter) oak casks, where it rested on the lees for nearly two years. The fruit was sourced from vineyards in two sub-AVAs of the Willamette Valley: our neighboring Vidon Vineyard here in the Chehalem Mountains, and Yamhill Vineyard in the Yamhill-Carlton AVA. With a rich, lifted aroma and a lush, mineral-infused embrace of the palate, the wine celebrates the stony soils and sunny ripeness that Chardonnay can achieve in our corner of Oregon.

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.



TECHNICAL INFO

Appellation: Willamette Valley

Vineyard Sources: Chehalem Mountains AVA (67%), Yamhill-Carlton AVA (33%)

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

Viticulture: Sustainable

Vinification: Natural fermentation in 600-liter puncheon barrels (no new oak); malolactic fermentation; matured 20 months on the lees.

Alcohol: 13.5%

Total Production: 332 cases

UPC: 810404021422

FROM THE PRESS

[91] Wine Enthusiast

“Done in a barrel fermented style. Comes on as soft and toasty, with a mix of rich apple, cream, butter and caramel.” March 2022

[90] Wine Spectator

“Polished and elegantly structured, with baked pear, toasty spice and jasmine blossom accents that glide on a long finish.” April 2022