



J. CHRISTOPHER 2018 Bieze Vineyard Pinot Noir

Assertive fruit and a vigorous structure display the distinctive nature of a superb vineyard in the Eola-Amity Hills AVA.

The Bieze vineyard sits high up in the Eola Hills, where it benefits from cool ocean breezes that flow through the Van Duzer Corridor, a break in the Coast Range. This allows for longer hang time, as the grapes ripen more slowly while retaining superb acidity. The Pommard clone of Pinot is grown here in soils formed from layers of volcanic basalt. The 2018 has a full, focused aroma of dark fruit and savory herbs, a captivating grip on the palate, and a fine, juicy finish.

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

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: Eola-Amity Hills

Clones: Pommard

Vineyard Sources: Bieze Vineyard

Soil Type: Volcanic clay

Age of Vines: 6 to 10 years

Viticulture: Sustainable

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: 121 cases

UPC: None

FROM THE PRESS

[92] Wine Enthusiast

"A vein of iron, a foundation of earth and stem, a tight, focused core of blackberry fruit are all in play. Excellent concentration and balance are indications that future development will prove beneficial." February 2022

[92] Vinous

"Deep garnet. Cherry, blackberry, licorice, vanilla and a smoky mineral quality on the pungent nose. Bitter cherry, fruitcake, cola and savory herb flavors slowly take a sweeter turn through the back half. Finishes very long and chewy, with youthfully gripping tannins and a repeating cherry note." February 2022

