



J. CHRISTOPHER 2018 Estate Vineyard “Rock Blocks” Pinot Noir

A limited cuvée of complex, boldly structured Pinot Noir from very rocky soils in our home vineyard in the Chehalem Mountains.

This is a three-barrel selection from our 22-acre estate Appassionata Vineyard, which surrounds the winery. We have a great diversity of soil types and clones, giving us many options for the blending palette. This edition is a blend of fruit from the rockiest parts of the vineyard, which has thin volcanic clay topsoil over fractured basalt bedrock. It’s amazing to see how this very rocky soil is reflected in the firm structure, dark, brambly fruit and forceful texture of the wine. That distinctive, stony character is why we decided to do this special cuvée.

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: Chehalem Mountains

Clones: Pommard, Wädenswil, Dijon 115

Vineyard Sources: Appassionata Vineyard

Soil Type: Volcanic clay over fractured basalt

Age of Vines: 10 years

Viticulture: Sustainable; practicing organic

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: 76 cases

UPC: None

FROM THE PRESS

[93] *Vinous*

“Blue fruit note carries onto the palate, where it’s joined by spicecake, cola and mocha flourishes. Shows excellent tenacity on the finish, which features repeating florality and round, well-judged tannins.” February 2022

[89] *Wine Enthusiast*

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