



J. CHRISTOPHER 2018 Kolb Vineyard Pinot Noir

A special-selection Pinot Noir that beautifully displays the depth and elegance of the Dundee Hills appellation.

The Kolb Vineyard is a lovely three-acre site on a gentle, south-facing slope that's tucked away in an out-of-the way corner of the Dundee Hills. Its 25-year-old, ungrafted Pommard vines produce complex wines with pure fruit and an elegant structure. The 2018 is our first vintage from this vineyard, and we are intrigued by the fine floral and herbal character that floats above the deep plum and blackberry fruit that emerges on the palate.

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: Dundee Hills Vineyard Source: Kolb Vineyard Soil Type: Volcanic clay Clones: Pommard Age of Vines: 26 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: 96 cases UPC: None

FROM THE PRESS

[94] Wine Enthusiast

"Pommard clone fruit from a three-acre vineyard brings a lush palate of strawberry, blood orange and Bing cherry fruit, amplified with bright acids. The lightness and subtlety bring layers of detail as it slowly unwinds through the lingering finish." February 2022

[92] Vinous

"Bright ruby-red. An expressive bouquet evokes ripe red fruit, incense and candied violet, and a building mineral flourish adds energetic lift. Finishes subtly tannic and with very good tenacity, leaving an echo of sappy red fruit behind." February 2022