



J. CHRISTOPHER 2018 Lumière Pinot Noir

A special barrel-selection Pinot Noir that captures the firmly structured character of the Eola-Amity Hills appellation.

The Eola-Amity Hills AVA lies about 15 miles southwest of the winery, where a notch through the Coast Range allows cool ocean winds to flow in from the west, dropping temperatures dramatically during late summer afternoons. This helps to retain firm acidity in the fruit. The 2018 Lumière is a blend of selected barrels from two vineyards: Bieze, in the heart of the Eola Hills, and En Gedi, which is in the northern Walnut Hill area of the appellation.

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

Vineyard Sources: En Gedi, Bieze

Soil Type: Volcanic; Jory, Ritner, Nekia

Clones: Pommard

Age of Vines: 15-20 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: 99 cases

UPC: 183103000631

FROM THE PRESS

[92] Wine Enthusiast

"A chewy, tannic wine with a mix of plum and cherry fruit. There's a hint of bourbon barrel and a firm finish that pulls everything together." February 2022

[91] Vinous

"Vivid ruby-red. Scents of ripe red and blue fruits and candied flowers, along with a hint of succulent herbs. Nicely concentrated boysenberry and bitter cherry flavors become sweeter and lovelier with air. Gently chewy tannins frame a long, spice-laced finish that echoes the cherry note." February 2022

