



## J. CHRISTOPHER 2022 Chehalem Mountains Sauvignon Blanc

A deliciously ripe and aromatic Sauvignon Blanc that shows the excellent potential for this variety in the Willamette Valley.

Although it is not widely planted in Oregon's Northern Willamette Valley, Sauvignon Blanc is ideal for this climate and makes fantastic wine here. Harvested from a small parcel of Sauvignon Blanc that we have in our estate vineyard, our Sauvignon Blanc is made in the clean, fresh style of France's Loire Valley. It is cool-fermented and matured for four months in large acacia barrels and does not go through malolactic fermentation. The result is a classic, highly aromatic Sauvignon Blanc with excellent acidity.

## THE 2022 VINTAGE

2022 started off with a bang, or should we say a frost. At first we had the worst-case scenario in mind — something that had not been seen in 40 years. We thought that we may have lost 50 percent of the potential crop. Fortunately, mother nature worked her magic and we ended up being down only 20-25 percent. With the loss not as significant as we feared, and with plenty of extra fruit that we contracted in anticipation, we ended up with one of our largest harvests ever. What had started as a bad dream ended up making beautifully balanced wines that enjoyed plenty of hang time on the vine and excellent flavor development.

## **ABOUT J. CHRISTOPHER WINES**

J. Christopher is a line of wines that elegantly capture the distinctive character of Oregon's Northern Willamette Valley. Owned by internationally renowned winegrower, Erni Loosen (also owner of Appassionata Estate, where the wines are produced), the focus is on expressive Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc made using the patient, unhurried approach of the Old World. Fruit for J. Christopher Wines is sourced from excellent growers in several different sub-appellations of the Willamette Valley. With a deep commitment to environmentally sustainable farming and production practices, the mission of J. Christopher Wines is to produce terroir-driven wines in an age-worthy style that emphasizes finesse, length and balance.

## **TECHNICAL INFO**

**Appellation:** Chehalem Mountains

Vineyard Source: Appassionata Vineyard

Soil Type: Sedimentary clay Viticulture: Sustainable

Vinification: Whole-cluster pressing; fermented

and matured in 600-liter acacia barrels; no malolactic fermentation.

Alcohol: 12.0%

**Total Production: 150 cases** 

UPC: 183103000754