



## J. CHRISTOPHER 2019 J.J Pinot Noir

**Ripe, richly fruity, and with a fine tannin structure, J.J is a juicy introduction to the world of Willamette Valley Pinot Noir.**

This second-label Willamette Valley wine is a blend of barrels from the three appellations where we have long-standing grower relations. The winemaking and fruit sources are the same for all of the wines we produce, but through our top-down barrel selection process, we choose the barrels that are most suited to the very approachable J.J Pinot Noir style. It's an appealing, fruit-forward expression of cool-climate Willamette Valley Pinot Noir.

### THE 2019 VINTAGE

The 2019 growing season brought a welcome respite from the warm temperatures of the previous five years. It started off with a cold snap in February, turned slightly warmer than average in late spring, but with no major heat spikes in summer and a rapid cooldown in late September. All of this added up to a more "classic" Willamette Valley vintage, with plenty of time for slow, steady ripening. The cooler conditions also gave us brighter acidity, for lively, energetic wines.

### 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:** Willamette Valley

**Grape Variety:** 100% Pinot Noir

**Clones:** Pommard, Wadenswil

**Vineyard Sources:** Dundee Hills (55%), Eola-Amity Hills (23%), Chehalem Mountains (22%)

**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:** 2,168 cases