



J. CHRISTOPHER 2019 Basalte Pinot Noir

A finely structured, sustainably grown Pinot Noir that reflects the rocky basalt subsoils of the Northern Willamette Valley.

The Basalte Pinot Noir is our bedrock bottling from the Willamette Valley. It is sourced from vineyards that have fairly thin volcanic clay topsoil over fractured basalt. This type of very rocky soil lends itself to muscular, firmly structured wines, with persistent length. The Basalte captures this expressive character of the soil, with deep red fruit and a fine tannic structure that maintains the elegant style we are seeking.

ABOUT THE 2019 VINTAGE

The 2019 vintage was challenging in all the ways that can bring out the best in Willamette Valley Pinot Noir. The growing season was a welcome respite from the warm temperatures of the previous five years. It started off with a cold snap in February, turning slightly warmer than average in late spring, followed by a mild summer with no major heat spikes. Cooling rain that came in mid-September had us looking for small windows of sun to pick, but it brought us beautiful wines reminiscent of Oregon past (and our Burgundy counterpart). It was a more “classic” Willamette Valley vintage, with plenty of time for slow, steady ripening, resulting in beautiful, energetic Pinots with silky texture and a balance of fruit and earth.

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: Willamette Valley

Vineyard Sources: Chehalem Mountains (67%), Dundee Hills (19%), Eola-Amity Hills (7%), Yamhill-Carlton (7%)

Soil Type: Volcanic, with basalt bedrock

Clones: Pommard, Wädenswil

Age of Vines: 10 to 30 years

Viticulture: Sustainable

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; 18 months in barriques (25% new); no fining or filtration.

Alcohol: 13.5%

Total Production: 3,734 cases

UPC: 810404020524