



J. CHRISTOPHER 2019 Bieze Vineyard Pinot Noir

Assertive fruit and a vigorous structure display the distinctive nature of a superb vineyard in the Eola-Amity Hills AVA.

The Bieze vineyard sits high up in the Eola Hills, where it benefits from cool ocean breezes that flow through the Van Duzer Corridor, a break in the Coast Range. This allows for longer hang time, as the grapes ripen more slowly while retaining superb acidity. The Pommard clone of Pinot is grown here in soils formed from layers of volcanic basalt. The 2019 bursts out of the glass with very energizing fruit aromas. On the palate it has an energetic structure and a vibrant finish.

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. 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: Eola-Amity Hills

Clones: Pommard, Dijon 667

Soil Type: Volcanic clay

Age of Vines: 6 to 10 years

Viticulture: LIVE & Salmon Safe 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: 97 cases

UPC: None

FROM THE PRESS

[94] International Wine Report

“Sweet tannins, gorgeous acidity, and a long blue-fruit-forward finish complete the wine.” April 2024

[93] Decanter

“Concentrated dark fruits and turned earth aromatics dominate. The palate is lushly fruited but underlined by notes of salinity. Crushed basalt and soy-driven umami wrap themselves around a core of black fruit.” May 2023

[92] Wine Enthusiast

“Its raspberry and dried rose petal aromas are counterpointed by the smell of worn leather. The fruit is darker on the balanced palate, with a blackberry popsicle flavor uniting with notes of black tea and cedar.” November 2023

