



## 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

