



J. CHRISTOPHER 2019 Estate Vineyard “Rock Blocks” Pinot Noir

A complex, boldly structured Pinot Noir from very rocky soils in our home vineyard in the Chehalem Mountains.

This special cuvée is from our own Appassionata Vineyard, which surrounds the Appassionata Estate winery. We have a great diversity of soil types and clones, giving us many options for the blending palette. This edition is a blend of fruit from the rockiest parts of the vineyard, which has thin volcanic clay topsoil over fractured basalt bedrock. It’s amazing to see how this very rocky soil is reflected in the firm structure, dark, brambly fruit and forceful texture of the wine.

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: Chehalem Mountains

Clones: Pommard, Wädenswil, Dijon 115

Soil Type: Volcanic clay over fractured basalt

Age of Vines: 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: 245 cases

UPC: None