



J. CHRISTOPHER 2019 Lumière Pinot Noir

A special barrel-selection Pinot Noir that captures the firmly structured character of the Eola-Amity Hills appellation.

The Eola-Amity Hills AVA lies about 15 miles southwest of the winery, where a notch through the Coast Range allows cool ocean winds to flow in from the west, dropping temperatures dramatically during late summer afternoons. This helps to retain firm acidity in the fruit. The 2019 is warm and full in the aroma, with a lush fruitiness on the palate. A spicy vibrance gives it a wonderfully lively and delicate texture.

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

Soil Type: Volcanic: Jory, Ritner, Nekia

Clones: Pommard, Dijon 667

Age of Vines: 11-15 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: 183103000631