



J. CHRISTOPHER 2019 Medici Vineyard Pinot Noir

A graceful and delicately nuanced Pinot Noir from one of the oldest vineyards in the Chehalem Mountains appellation.

The Medici vineyard is situated on the south-facing Chehalem Mountain slope, just a few miles east of the J. Christopher winery. The oldest blocks were planted in 1976, producing lovely, distinctive Pinot Noir and Riesling fruit. We took over the farming in 2015 and immediately converted it to organic viticulture. The old vines bring complexity and layers of minerality, with less of an emphasis on overt fruitiness, making this an ideal site for our style of winemaking.

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

Soil Type: Volcanic

Clones: Pommard, Dijon 777

Age of Vines: 35–43 years

Viticulture: Sustainable; practicing organic

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: 250 cases

UPC: 810404020548

FROM THE PRESS

[93] Wine Enthusiast — *Cellar Selection* —
“A beautifully balanced wine, where the smoked red cherry, lemon citrus and black tea flavors are in harmony with snappy acidity and sturdy tannins.” November 2023

[92] Northwest Wine Report

“Notes of tangerine rind, pepper, cola, cherry, stem, and ash. Svelte, juicy red fruit flavors follow, broadening over time.” July 14, 2023