



J. CHRISTOPHER 2020 Sol et Soleil Chardonnay

A beautifully balanced, barrel-fermented Chardonnay that captures the “soil and sun” of the northern Willamette Valley.

This Chardonnay was fermented in large (500-liter) oak casks, where it rested on the full lees for nearly two years. The fruit is from vineyards in three AVAs of the Willamette Valley: our own Appassionata Vineyard in the Chehalem Mountains, Yamhill-Carlton and Eola-Amity Hills. With a fine aromatic richness and an elegant, mineral-infused embrace of the palate, it celebrates the stony soils and the sunny ripeness that Chardonnay can achieve in our corner of Oregon.

THE 2020 VINTAGE

After a mild and dry winter, erratic swings in temperature and rainfall in spring caused an uneven fruit set and a smaller potential crop. Otherwise, fruit development was more or less normal through the dry and warm summer. In September, forest fires created smoky conditions throughout the Willamette Valley. This was compounded by a local wildfire on the ridge directly above our winery, and much of our estate Pinot Noir was not useable. Fortunately, the Pinot Noir we sourced from other areas of the valley was not as heavily affected and, with some extra work in the cellar, we produced a reduced range of very engaging wines that capture the nature of the vintage. In addition, the white varieties were not affected, and turned out beautifully, because they are not fermented with the skins, where the smoke compounds collect.

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: Willamette Valley

Soil Type: Volcanic

Viticulture: Sustainable

Vinification: Whole-cluster pressing; natural fermentation in 500-liter barrels (no new oak); malolactic fermentation; matured 23 months on the lees.

Alcohol: 13.5%

Total Production: 523 cases

UPC: 810404021422

FROM THE PRESS

[93] Wine Enthusiast – Editors’ Choice –

“Goose bump-inducing acidity jump-starts flavors like blood orange olive oil cake and white grapefruit. The wine’s crisp texture almost crunched with each sip.”
December 2023

**[93] Northwest Wine Report
– Cellar Stocker –**

“Aromas of slate, struck flint, toast, hazelnut, crayon, corn husk, white peach, and lemon lead to a fuller-feeling palate that shows pleasing textural richness and definition, with pumpkin spice accents. Lemon acidity backs it up.”
July 14, 2023