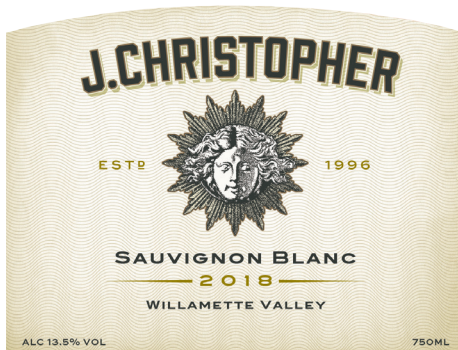




J. Christopher barrel cave

Owner Ernst Loosen

J. CHRISTOPHER 2018 Willamette Valley Sauvignon Blanc



J. CHRISTOPHER WINES

Located in Oregon's Northern Willamette Valley, J. Christopher Wines is a small winery that specializes in Pinot Noir made in the traditional style of Burgundy, and in Sauvignon Blanc modeled after the great wines of Sancerre. A small amount of Chardonnay is also produced with fruit sourced from long-standing grower relationships.

The winery is owned by Ernst Loosen, of the Dr. Loosen estate in Germany. The philosophy here is to produce wines in an Old World style that emphasizes focus, length and balance.

WILLAMETTE VALLEY SAUVIGNON BLANC

Sauvignon Blanc is the second largest variety produced at J. Christopher. Although it is not widely planted in Oregon's Northern Willamette Valley, Sauvignon Blanc is ideal for this climate and makes fantastic wine here. Made in the clean, fresh style of France's Loire Valley, this wine is cool-fermented and matured for four months in stainless steel and does not go through malolactic fermentation. The result is a classic, highly aromatic Sauvignon Blanc with excellent acidity.

TECHNICAL INFO

Grape Variety: 100% Sauvignon Blanc

Vineyard Sources: 40% Appassionata estate vineyard; 60% Croft Vineyard

Soil Type: Marine sediment, volcanic

Clones: Sauvignon Blanc Clone 1

Age of Vines: Five to 10 years

Vineyard Management: Sustainable; dry farmed

Average Yield: 3 tons per acre

Harvest Date: September 25 – October 10, 2018

Vinification: Gentle, whole-cluster pressing
Fermentation 90% in stainless steel, 10% in 500-liter Acacia barrel
No malolactic fermentation

Maturation: Four months in tank/cask

Bottling date: June 19–21, 2019

Alcohol: 13.5%

Total Production: 1,408 cases

UPC: 183103000754

FROM THE PRESS

[90] *Wine Enthusiast*

"The winery makes a pair of Sauv Blancs, this one done in an herbal, Loire Valley style, crisply defined with a green edge and gooseberry fruit. There's good concentration and penetration, with lemon rind flavors extending into the finish." *April 2020*