



J. CHRISTOPHER 2020 Basalte Pinot Noir

A finely structured, sustainably grown Pinot Noir that reflects the rocky basalt subsoils of the Northern Willamette Valley.

The Basalte Pinot Noir is our bedrock bottling from the Willamette Valley. It is sourced from vineyards that have fairly thin volcanic clay topsoil over fractured basalt. This type of very rocky soil lends itself to muscular, firmly structured wines, with persistent length. The Basalte captures this expressive character of the soil, with deep red fruit and a fine tannic structure that maintains the elegant style we are seeking.

ABOUT 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 throughout the dry and warm summer. In September, forest fires created smoky conditions throughout the Willamette Valley. Fortunately, the vineyards that we harvested were not heavily affected and we produced a range of very elegant and engaging wines that capture the nature of the vintage.

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

Vineyard Sources: Dundee Hills (43%), Chehalem Mountains (41%), Eola-Amity (10%), Yamhill (6%)

Soil Type: Volcanic, with basalt bedrock

Clones: Pommard, Wädenswil

Age of Vines: 10 to 30 years

Vinification: 100% destemmed; native yeast fermentation; unforced malolactic; 18 months in barriques (25% new); no fining or filtration.

Alcohol: 13.5%

Total Production: 3,734 cases