



J. CHRISTOPHER 2021 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 2021 VINTAGE

Winemaker Tim Malone describes the 2021 vintage as the “year if the heat dome!” High heat and no rain made for an easy growing season with low mildew and disease pressure. The heat finally broke in September giving the vineyard a much needed reprieve. We then rolled into a classic Oregon harvest with cool nights that slowed ripening and gave time for flavor development. We experienced a weekend of heavy rain in mid-September requiring all hands on deck to bring the fruit in. While this vintage was warmer and dryer than usual, the resulting fruit is clean, healthy, and flavorful.

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: Chehalem Mountains (60%), Dundee Hills (21%), Eola-Amity Hills (13%), Yamhill-Carlton (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: 4,361 cases

FROM THE PRESS

[92] Wine Enthusiast

“Feels round and smooth on the palate, with salty tannins and restrained acidity backing flavors like Bing cherries, orange zest and clove.” Reviewed by Michael Alberty, October 2025

