



J. CHRISTOPHER 2021 Bieze Vineyard Pinot Noir

Assertive fruit and a vigorous structure display the distinctive nature of a superb vineyard in the Eola-Amity Hills AVA.

The Bieze vineyard sits high up in the Eola Hills, where it benefits from cool ocean breezes that flow through the Van Duzer Corridor, a break in the Coast Range. This allows for longer hang time, as the grapes ripen more slowly while retaining superb acidity. The Pommard clone of Pinot is grown here in soils formed from layers of volcanic basalt. The 2021 bursts out of the glass with very energizing fruit aromas. On the palate it has an energetic structure and a vibrant finish.

ABOUT THE 2021 VINTAGE

Winemaker Tim Malone describes the 2021 vintage as the “year of 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: Eola-Amity Hills

Clones: Pommard, Dijon 667

Soil Type: Volcanic clay: Jory, Ritner, & Nekia

Age of Vines: 11 to 15 years

Viticulture: LIVE & Salmon Safe certified

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: 247 cases

FROM THE PRESS

[92] Wine Enthusiast

“This wine is the Bieze knees. Its raspberry and dried rose petal aromas are counterpointed by the smell of worn leather that may as well be James Dean’s motorcycle jacket. The fruit is darker on the balanced palate, with a blackberry popsicle flavor uniting with notes of black tea and cedar.” November 2023