



J. CHRISTOPHER 2022 Lumière Pinot Noir

A special barrel-selection Pinot Noir that captures the firmly structured character of the Eola-Amity Hills appellation.

The Eola-Amity Hills AVA lies about 15 miles southwest of the winery, where a notch through the Coast Range allows cool ocean winds to flow in from the west, dropping temperatures dramatically during late summer afternoons. This helps to retain firm acidity in the fruit. The 2022 is warm and full in the aroma, with a lush fruitiness on the palate. A spicy vibrancy gives it a wonderfully lively and delicate texture.

ABOUT THE 2022 VINTAGE

2022 started off with a bang, or should we say frost. At first we had the worst-case scenario in mind — something that had not been seen in 40 years. We thought that we may have lost 50 percent of the potential crop. Fortunately, mother nature worked her magic and we ended up being down only 20-25 percent. With the loss not as significant as we feared, and with plenty of extra fruit that we contracted in anticipation, we ended up with one of our largest harvests ever. What had started as a bad dream ended up making beautifully balanced wines that enjoyed plenty of hang time on the vine and excellent flavor development.

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

Soil Type: Volcanic: Jory, Ritner, Nekia

Clones: Pommard, Dijon 667

Age of Vines: 11-15 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: 14.5%

Total Production: 200 cases

UPC: 183103000631

