



## J. CHRISTOPHER 2021 Medici Vineyard Pinot Noir

**A graceful and delicately nuanced Pinot Noir from one of the oldest vineyards in the Chehalem Mountains appellation.**

The Medici vineyard is situated on the south-facing Chehalem Mountain slope, just a few miles east of the J. Christopher winery. The oldest blocks were planted in 1976, producing lovely, distinctive Pinot Noir and Riesling fruit. We took over the farming in 2015 and immediately converted it to organic viticulture. The old vines bring complexity and layers of minerality, with less of an emphasis on overt fruitiness, making this an ideal site for our style of winemaking.

### 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:** Chehalem Mountains

**Soil Type:** Volcanic

**Clones:** Pommard, Dijon 777

**Age of Vines:** 35–43 years

**Viticulture:** Sustainable; practicing organic

**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:** 245 cases

**UPC:** 810404020548

### FROM THE PRESS

**[93] Wine Enthusiast — *Cellar Selection* —**

*“Briary red raspberries, lime zest and the fresh saline scent of the lining of a fresh-shucked oyster are lively and refreshing. This is a beautifully balanced wine, where the smoked red cherry, lemon citrus and black tea flavors are in harmony with snappy acidity and sturdy tannins..”*  
November 2023

