

HRISTOF

J. CHRISTOPHER 2020 Volcanique Pinot Noir, Special Selection

A special-selection Pinot Noir that beautifully displays the depth and elegance of the Dundee Hills appellation.

The Volcanique cuvée is a selection of outstanding barrels from vineyards we work with in the Dundee Hills. The wine showcases the savory quality, the fruit purity, and the fine-grained texture that characterizes the deep, red volcanic clay of these hills. The 2020 is an excellent example, with its delicately floral fruit aromas, silky texture and structural finesse. As with all of our wines, it has the depth and structure to age gracefully for many years.

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: Dundee Hills

Soil Type: Volcanic

Clones: Pommard, Wädenswil Age of Vines: 20 to 30 years Viticulture: Sustainable

Vinification: 100% destemmed; native yeast

fermentation; unforced malolactic; 18 months in barriques (25% new);

no fining or filtration.

Alcohol: 13.5%

Total Production: 148 cases UPC: 810404020586