



## J. CHRISTOPHER 2018 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 in two AVAs — Chehalem Mountains and Dundee Hills — that have fairly thin volcanic clay topsoil over fractured basalt. This type of very rocky soil lends itself to full-bodied, firmly structured wines. 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 2018 VINTAGE

We had another very warm and dry year in 2018, the eighth hottest on record. But it was not as hot as the previous two years, and there were no extreme temperature spikes. This made for a balanced growing season with much less heat stress. As in 2017, cooler weather and a bit of cleansing rain came to us in September, which helped slow down the ripening, while retaining freshening acidity. The wines are characterized by fruit that is rich and dense, but not overripe, supported by juicy acidity and a fine, ripe tannins.

### ABOUT J. CHRISTOPHER

J. Christopher is a small winery located in Oregon's Northern Willamette Valley, with a focus on expressive Pinot Noir made using the patient, unhurried approach of the Old World. Owned by renowned Mosel winegrower, Ernst "Erni" Loosen (of the Dr. Loosen estate), the winery's hand-crafted wines are made from fruit grown in our own estate Appassionata Vineyard, as well as other excellent vineyards in the Willamette Valley. With a deep commitment to environmentally sustainable farming and production practices, J. Christopher strives to produce terroir-driven wines in an Old World style that emphasizes focus, length and balance.



### TECHNICAL INFO

**Appellation:** Willamette Valley

**Vineyard Sources:** Chehalem Mountains (64%), Dundee Hills (36%)

**Soil Type:** Volcanic, with basalt bedrock

**Clones:** Pommard, Wädenswil, Dijon 115 & 777

**Age of Vines:** 10 to 30 years

**Viticulture:** Sustainable

**Average Yield:** 2.5 tons per acre

**Vinification:** 100% destemmed; native yeast fermentation; unforced malolactic; 20 months in barriques (25% new); no fining or filtration.

**Alcohol:** 13.5%

**Total Production:** 4,000 cases

**UPC:** 810404020524

### FROM THE PRESS

#### [92] Wine Spectator

*"Refined and structured, with savory cherry, crushed stone and black tea flavors that finish with broad-shouldered tannins."* February 2022

#### [91] Vinous

*"Aromas of ripe red and dark berries, vanilla, woodsmoke and licorice carry a spicy overtone. Juicy and nicely concentrated. Closes long and spicy, with gentle tannins lending final grip."* February 2022