



Appassionata vineyard and J. Christopher winery



Abbey Ridge vineyard in the Dundee Hills



Jay Somers & Ernst Loosen

DR. LOOSEN & J. CHRISTOPHER 2008 Appassionata Pinot Noir



J. CHRISTOPHER WINES

Located in Oregon's Northern Willamette Valley, J. Christopher Wines is a small winery that specializes in Pinot Noir made in the traditional style of Burgundy, and in Sauvignon Blanc modeled after the great wines of Sancerre. The winery is co-owned by Jay Somers, who has been making wine in Oregon for more than 20 years, and Ernst Loosen, owner of the Dr. Loosen estate in Germany. Their shared philosophy is to produce wines in an Old World style that emphasizes focus, length and balance.

APPASSIONATA PINOT NOIR

Appassionata is a direct result of the friendship between Jay and Ernst, two dedicated wine-makers who share an overriding passion for Pinot Noir. It is the original collaboration cuvée that they started with the 2005 vintage, and represents the pinnacle of our production each year. To assemble the wine, they select a few of the very best barrels, with a distinctive combination of clones, terroirs and cooperages, to produce an elegant, age-worthy Pinot Noir with pure Oregon fruit and fine Old World structure. Each vintage is released only when Jay and Erni feel that it is ready to drink.

THE 2008 VINTAGE

Now legendary, 2008 was a nearly perfect vintage in Oregon. A long, cool growing season resulted in a small crop (about 20 percent below average) that benefited from long hang time — the ideal conditions for Pinot Noir. Beautiful weather during harvest allowed us to pick at optimal ripeness. This combination of conditions made it possible to produce dense, concentrated wines with excellent Old World structure and elegance.

TECHNICAL INFO

Grape Variety: 100% Pinot Noir

Vineyard Sources: Abbey Ridge (60%), Bella Vida

Soil Type: Volcanic

Clones: Coury, 115

Age of Vines: Ten to 12 years

Vineyard Management: Sustainable; dry farmed

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: 130 cases

SRP: \$105