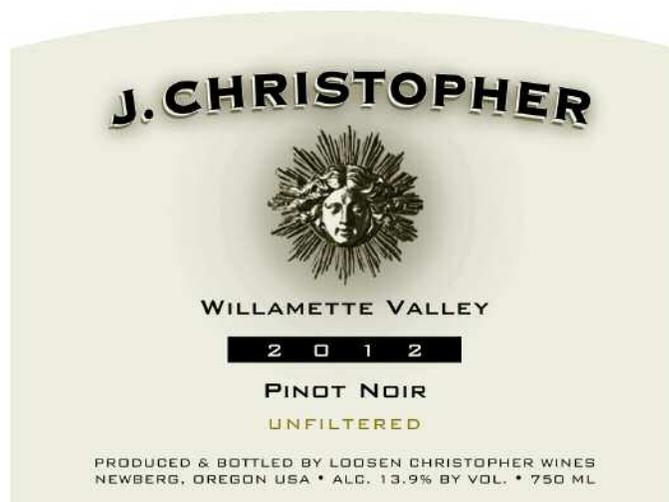


J. CHRISTOPHER WINES



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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 owned by Jay Somers, who has been making wine in Oregon for more than 20 years. Jay's wines are hand-crafted in small lots and are sourced from some of the best vineyards in Oregon.

The philosophy at J. Christopher is to produce wines in an Old World style that emphasizes focus, length and balance. As Jay puts it, "We do not make fruit bombs! We want wines that have a fine balance of fruit, acidity and texture. We want wines that give you more than just a big mid-palate blast — wines that are complete."

A PARTNERSHIP WITH DR. LOOSEN

Jay and Ernst Loosen met years ago, and cemented their friendship when Jay traveled to Germany to help the short-handed harvest crew at Dr. Loosen. In 2010, they formed a partnership and began construction of a winery and vineyard in Newberg, Oregon. The new venture, Loosen Christopher Wines LLC, produces wines under the already-established "J. Christopher" label. As winemaker for the joint venture, Jay is in charge of all winery operations and vineyard management. Ernst sees his role as that of a collaborator, who both supports the international growth of the J. Christopher brand and broadens the winery's exposure to Old World ideas and techniques.

WILLAMETTE VALLEY PINOT NOIR

The Willamette Valley Pinot Noir is the flagship J. Christopher wine, representing the overall nature of the vintage in the northern Willamette Valley, rather than a specific vineyard or soil type. The 2012 is blended from excellent vineyards in four of the Willamette Valley's AVAs: Dundee Hills (50%), Chehalem Mountains (10%), Yamhill-Carlton (10%) and Eola-Amity Hills (30%). Made with native yeast fermentations and 18 months of barrel time, this is classic example of Willamette Valley Pinot Noir.

2012 TASTING NOTES

A long, dry summer in 2012 led to an early harvest of very ripe, healthy fruit. The 2012 Willamette Valley Pinot Noir is very fruit-forward, with a full, warm texture on the palate and lush, juicy fruit. This is a vintage that emphasizes the fruit rather than the fine focus you get on terroir in a vintage like 2011. The lush style of the 2012 vintage is not Jay's preference, but his philosophy is that you have to roll with the vintage and produce the best wine possible from what nature gives you.

Vinification: 100% de-stemmed; native yeast fermentation; natural, unforced malolactic; 18 months in barrel.

Total production: 3,100 cases.

www.jchristopherwines.com