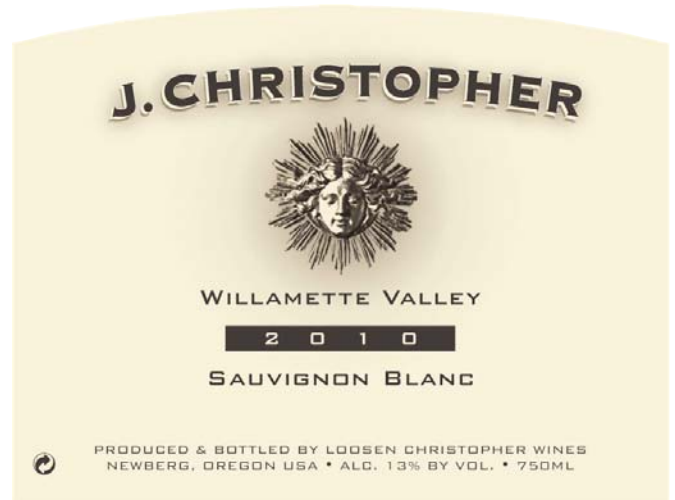


# J. CHRISTOPHER WINES

## 2010 SAUVIGNON BLANC



### 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 owned by Jay Somers, who has been making wine in Oregon for more than 15 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."

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" brand. As winemaker for the joint venture, Jay is in charge of all winery operations. Ernst sees his role as that of an investor who both supports the growth of the J. Christopher brand and broadens the winery's exposure to Old World ideas and techniques.

### 2010 J. CHRISTOPHER SAUVIGNON BLANC

Sauvignon Blanc is the second largest J. Christopher variety. Although not widely planted in Oregon's Northern Willamette Valley, Sauvignon Blanc is ideal for this climate and makes fantastic wine here. Made in the clean, fresh style of France's Loire Valley, the J. Christopher is cool-fermented in stainless steel and does not go through malolactic fermentation. The result is a classic, highly aromatic Sauvignon Blanc with perfect ripeness and excellent acidity.

The hallmark of the 2010 Sauvignon Blanc is its pronounced acidity, which gives the wine a crisp, focused palate and a zippy finish. This vibrant dry wine begins with an intense, focused, citrus nose. The palate follows through with bright flavors of lemon peel, tropical fruit and wet rocks.

This is a great food wine that begs to be enjoyed with briny oysters, fresh ocean fish and all manner of shellfish. It will complement just about anything that comes from the ocean.

The 2010 Sauvignon Blanc was sourced from four excellent vineyard sites: Croft, Oak Grove (in the Eola Hills), Maresh and La Chenaie.

Fermented in 100 percent stainless steel.

[www.jchristopherwines.com](http://www.jchristopherwines.com)

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