

2014 Estate Pinot Noir

The Pinot Noir vines on Cristom's estate hillside rise from 290 feet to 720 feet in elevation, separated into four vineyard sites, with seven different clones planted in a multitude of diverse volcanic soils. After more than twenty vintages producing individual expressions of these four distinct vineyards, Cristom made the decision with the 2013 vintage to create a blend of the finest barrels from each of these unique sites, resulting in our Estate Pinot Noir.

The Estate Pinot Noir allows us to showcase the best of the stylistic range that the Eola-Amity Hills has to offer. This wine is crafted from a selection of barrels from each of the four Cristom estate Pinot Noir vineyards -- Eileen Vineyard, Jessie Vineyard, Louise Vineyard and Marjorie Vineyard -- blended together to create a faithful expression of our estate, and as testament to our unique hillside in the Eola-Amity Hills. All our estate vineyards are certified sustainable, and we are now farming biodynamically, as we continue to elevate our thoughtful farming practices and stewardship of the land.

Winegrower Tom Gerrie and Winemaker Steve Doerner thoughtfully taste every barrel in the cellar repeatedly over the course of a year as they create our blends. The barrels selected for the Estate Pinot Noir are chosen as a honest representation of both the vineyards and vintage in which they were grown. By blending barrels from all over the Cristom Estate, we can translate an entire vintage into a glass.



RISTOM

INEYARDS

CRISTOM

Eola-Amity Hills Willamette Valley

Pinot Noir Estate 2014

ND BOTTLED BY CRISTOM VINEYARDS, INC., SALEI 13.5% BY VOL. PRODUCT OF THE U.S.A. UNFLITER

WINEMAKING

			VINDIA
19% whole clusters of hand-harvested and hand-sorted fruit			55% Eile
00% native yeast fermentations			21% Jes
-3 punch-downs daily in 1-7 ton open-top fermenters			21% Lou 3% Mar
Gently pressed in a pneumatic bladder press and moved to parrel by gravity			COOPEF
Indergoes a full malolactic fermentation in barrel			18 mont
Fined with egg whites, unfiltered			34% Tor 21% Sir
ALC 13.5%	TA 6.0 g/L	рН 3.7	14% Ton 10% Ton
2LONES Dijon (113, 114, 115, 667, 777) Pommard & Wädenswil			10% Siru 4% Tonn
BOTTLED May 26-27, 2016 PRODUCTION 1,733 cases			4% Tonr 4% Tonr

VINEYARD SOURCES

leen Vineyard ssie Vineyard ouise Vinevard rjorie Vineyard

RAGE

ths in French oak, 41% new nnellerie Francois Frères ruque Moreau nnellerie Rousseau nnellerie Remond ruque nellerie Atelier nellerie Cavin nellerie de Mercurey

Vintage Notes The 2014 vintage will be remembered as one of the great vintages in Willamette Valley winegrowing history. A warm, but nearly ideal growing season delivered the rare combination of abundant quantity and exceptional quality fruit that developed into aromatic wines of balance, depth and concentration. The season got off to a warm and dry start with the earliest budbreak and bloom we have recorded at the Cristom Estate in our history to that point - a full two weeks earlier than our twentyyear average. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set and the vineyards produced heavy clusters and large berries. The warm weather conditions continued throughout the summer leading to record high temperatures and the earliest start date to harvest in over two decades.





