

"Cristom's Pinot Noirs have a purity of fruit, precision, balance, complexity, and elegance that put them in a class by themselves." - Karen MacNeil, author of *The Wine Bible*



Pinot Noir Louise Vineyard 2016

BOTTLED BY CRISTOM VINEYARDS.
WHEN BY VOL. PRODUCT OF THE U.S.A.

WINEMAKING

48% whole clusters of hand-harvested and hand-sorted fruit 100% native yeast fermentations

1-3 punch-downs daily in 1-5 ton open-top fermenters Gently pressed in a pneumatic bladder press and moved to barrel by gravity

Undergoes a full malolactic fermentation in barrel Fined with egg whites, unfiltered

ALC 13.5% **TA** 5.7 g/L **pH** 3.77

CLONES Dijon (113, 114, 115, 777) & Pommard

BOTTLED April 26th, 2018 **PRODUCTION** 728 cases

COOPERAGE

18 months in French oak, 56% new

28% Tonnellerie François Frères

22% Sirugue

17% Tonnellerie Remond

11% Tonnellerie de Mercurey

11% Seguin Moreau 11% Tonnellerie Atelier

Vintage Notes Throughout the Spring, Summer and Fall of 2016, the sun was generous and warm and our vineyards trended 2-3 weeks early at every physiological stage with budbreak in March, bloom by the end of May and Harvest within the first few days of September. We had some variable weather and heat spikes throughout bloom leading to some very small berries and clusters, and after some thinning we achieved optimal yields that lead to wines of depth, intensity and concentration. In terms of heat accumulation, 2016 was actually on the 'cool' side of average with 2,340 growing degree days, yet with an unprecedentedly early start to the season, heat spikes in late August pushing things forward and the small berries and low yields makes this a much darker, richer and more powerfully structured vintage than the heat accumulation would suggest.



