## 2016 Estate Pinot Gris

Cristom Vineyards' Estate Pinot Gris vines were planted in 1993, with 5.1 acres (2.06 hectares) placed on a gentle, east-facing slope that begins at the lowest elevation on the property, greeting visitors as they enter the estate, and rising from 200 feet to 350 feet (61 m to 107 m). Our Pinot Gris vineyard is distinctive to the estate in that it is planted entirely over ancient flood deposits, known as Missoula Flood silts, and marine sediments. Planted at a high density of 1,815 vines/acre (4,485 vines/hectare), the Pinot Gris block has consistently produced a lifted, floral and citrus-tinged wine that combines zesty, mineral-driven accents with a distinctively creamy finish since its first release with the 1996 vintage.

Our 2016 Estate Pinot Gris exudes aromas of clingstone peach, jasmine, and honeydew melon, with notes of Bosc pears and Gala apples leaping from the glass. Stylistically dry, this wine is exceptionally food-friendly, with fine phenolics and a subtle, silky creaminess from the full malolactic fermentation and aging on its lees.



RISTOM

INEYARDS

CRISTOM

Eola-Amity Hills Willamette Valley

> Pinot Gris Estate

2016 ED AND BOTTLED BY CRISTOM VINEYARDS. INC. SALEM ALCOHOL 14.0% BY VOL PRODUCT OF THE U.S.A

STOM

## WINEMAKING

100% hand-harvested and hand-sorted fruit Gently pressed in a pneumatic bladder press Undergoes a full malolactic fermentation Aged on its lees in tank for 6 months Fined with Bentonite and filtered ALC 14% TA 5.2 g/L pH 3.29 BOTTLED March 22-23, 2017 PRODUCTION 1,244 cases SOILS Missoula Flood Sediments including Helmick and Woodburn.



**SOILS** Missoula Flood Sediments including Helmick and Woodburn. Marine Sediments including Wellsdale and Dupee

**Vintage Notes** From a historical perspective, the wines of 2016 bear more than a passing resemblance to two other highly-acclaimed Oregon vintages: 2012 and 2008, years known for producing low yields of small, concentrated berries. Three separate heat swells in early spring of 2016 resulted in three distinct bloom periods, creating small amounts of millerandage, ("chicks and hens") within individual clusters – which we welcome with open arms, as we firmly believe this only adds to the character and complexity of our wines.





