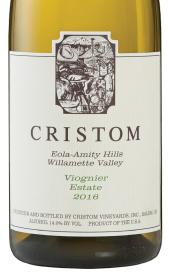
2016 Estate Viognier



CRISTON

 Portland

 45*

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K I S T O M

NEYARDS

WINEMAKING

 100% hand-harvested and hand-sorted fruit

 Gently pressed in a pneumatic bladder press and moved to barrel by gravity

 Barrel-fermented in a combination of neutral oak barrels and stainless steel barrels

 The wine ages on its lees in barrel, after malolactic fermentation, for 9 months

 Fined with Bentonite and filtered

 ALC 14%
 TA 5.3 g/L

 PH 3.56

 BOTTLED
 August 4th, 2017

 PRODUCTION
 978 cases

 SOILS
 Missoula Flood

 Marine
 Sediments including

 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.







Cristom Vineyards has played a unique role in the pioneering of Viognier in the Willamette Valley. We were among the first to grow the varietal with our original estate plantings in 1993, and the first winery to produce an estate bottling of Viognier with our 1996 vintage release. Additionally, Cristom winemaker Steve Doerner previously produced the varietal during his 14 year tenure with California's legendary Calera Wine Company; making him America's longest running winemaker of Viognier, having produced the varietal for nearly all 40 vintages of his winemaking career.

The Cristom Estate Viognier exhibits the pure, nearly textbook characteristics of this varietal, with floral aromas of orange blossoms, honeysuckle, clover and anise, as well as ripe fruit aromas of peach, apricot, and lychee. Slightly viscous on the palate, with bright and mouth-watering acidity that support the fruit structure of the wine, it is well integrated and perfectly balanced.