



2012 Estate Syrah

History

Cristom Vineyards made the decision to grow Syrah after the proven success of the 1993 plantings of Viognier on the same lower slopes of Louise Vineyard. In 2002, the classic northern Rhone varietal was grafted over Chardonnay vines originally planted in 1993 on two devigorating American rootstocks. Four clones of Syrah were selected primarily for their recognized heritage of producing small berries, encouraging our chances to ripen Syrah in the Willamette Valley.

Planted on one of the lowest slopes on the estate (310 ft – 270 ft / 95 m – 82 m) and entirely on Missoula Flood deposits, the Cristom Estate Syrah was first produced in 2003. The Missoula Flood silts are very deep soils lying over very old basalt paleosol, and are very well drained and can be some of the most vigorous soils on the estate. Lying low on the hillside where heat accumulation is at its highest on the estate, we can only get this Syrah ripe in the Willamette Valley two out of three vintages. We produce just under 200 cases off of 1.25 acres (0.51 hectares), making this extremely limited wine one that you will want to hang on to as it gains complexity in the bottle.

Vintage Notes

2012 will be remembered as an excellent vintage across the Willamette Valley and produced rich, ripe expressions of Pinot Noir. The spring was warm and dry and lead to budbreak and bloom a week earlier than average. The summer months gave us plentiful sunshine and temperatures just below our twenty-year average. The beautiful weather stayed into the fall and we had the warmest October in ten vintages. We began harvest on October 1st, 2012 bringing in the first blocks of Louise Vineyard from the Cristom estate. It is hard to express how memorable the month of October was – warm days allowed the fruit to stay on the vine and gain beneficial hang-time late into the month and extremely cool nights helped to retain bright acidity in the wines. The last of the Pinot Noir was hand picked and hand sorted on October 24th, fermented naturally for an extended time and produced deeply colored and structured wines. The Estate Syrah hung through the beautiful month of October and was harvested on November 1, 2012.

Origin 100% estate fruit

Clones 174, 383, 470, 877

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Missoula Flood deposits, including: Woodburn and Willamette

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 15% whole-clusters
- Native yeast fermentations



- Minimum effective additions of sulfur and tartaric acid
- 1-3 punch downs daily in 1 - 1.5 ton open-top fermenters
- Gently pressed in a pneumatic bladder press and moved to barrel by gravity, and never racked, unless necessary
 - Undergoes a full malolactic fermentation in barrel
 - Fined with egg whites, unfiltered

Aging 21 months in French and Oregon cooperage, 22% new oak

Bottled August 14, 2014

Alcohol 13.0%

Total Acidity 6.0 g/L

pH at Bottling 3.55

Production 188 cases