



2012 Jessie Vineyard Pinot Noir

History

Jessie Vineyard was established in 1994 after founder of Cristom Vineyards, Paul Gerrie, saw the potential of a steep, wooded, east-facing hillside when the property was purchased in 1992. When planting began in 1994, the vineyard was named after Paul's paternal grandmother Jessie Summers.

Ranging in elevation from 320 ft to 550 ft (98 m to 168 m), this 11.53 acre (4.67 hectare) site is one of the steepest planted in the Willamette Valley and our most challenging to farm. The entire vineyard is planted at the high density of 2,311 vines/acre (5,710 vines/hectare) and is notorious at the estate for its shallow soil at the top of the hillside. The shallow, 15.5 million year old Columbia River Basalt soils known as Witzel and Ritner run the western edge of the vineyard at the top of the hill and are the most shallow soils on the entire estate. The vines struggle here - these soils have a natural devigorating effect on the vines, slowing vegetative growth and focusing the plants energy on fruit production. Deeper basalt soils, that hold more water, extend down the steep hillside and the eastern edge of the vineyard boasts some of the deepest soils on the Cristom estate. The maritime climate of Jessie Vineyard has moderately warm days, especially cool nights and strong nightly winds that cool the vines and the fruit allowing the clusters to retain acidity and produce wines of great structure and length.

Jessie Vineyard tends to produce Pinot Noirs that exude an enticing scent of purple and blue floral notes that make the wine instantly appealing. Drawn in by the deep floral aromas and minerality, Jessie can also be recognized by savory aromas that often call to mind rare-beef. On the palate, black fruits and a deeper-darker-fuller mouth-feel and alluring texture can often characterize Jessie Vineyard Pinot Noirs.

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.

Origin 100% estate fruit

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Clones Dijon (113, 114, 115, 667, 777) & Pommard

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Columbia River Basalts, including: Jory, Saum, Nekia, Gelderman, Ritner and Witzel.

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 39% whole clusters
- No cold soak before primary fermentation
- Minimum effective additions of sulfur and tartaric acid
- 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, and never racked, unless necessary
 - Undergoes a full malolactic fermentation in barrel
 - Fined with egg whites, unfiltered

Aging 19 months in French cooperage, 65% new oak

Bottled June 3, 2014

Alcohol 14.0%

Total Acidity 5.7 g/L

pH at Bottling 3.76

Production 759 cases