



2012 Louise Vineyard Pinot Noir

History

In 1992, founder of Cristom Vineyards Paul Gerrie purchased a piece of ground that he saw tremendous potential to grow world class Pinot Noir and Chardonnay grapes. The property was an east-facing hillside in the Eola Hills on basalt soils rising up from 200 feet to 600 feet (61 m to 183 m). The upper field was planted to Pinot Noir in 1982 but it had been abandoned in the late 1980's. Paul would name the upper field in honor of his mom, Marjorie. Paul and vineyard manager Mark Feltz cleared the lower 20 acres (8.09 hectares) that would become Louise Vineyard, named for Paul's maternal grandmother. Louise was planted to Dijon clones 113, 114, 115 and Pommard clone of Pinot Noir when planting began in 1993.

Louise Vineyard is distinctly different from our other estate Pinot Noir vineyards on the hillside because it can be divided into "upper" Louise and "lower" Louise across the 290 feet to 440 feet (88 m to 134 m) elevation change and 9.31 acres (3.77 hectares). Upper Louise is planted at 2,311 vines/acre (5,710 vines/ha) in very deep Columbia River Basalt soils known as Jory that grades downslope to moderately deep Nekia. Both of these soils are known to be mineral rich and very well draining allowing the roots to drive deep in the ground. The upper corner of the vineyard lies in a sun shadow and is often the last fruit harvested off of the estate.

"Lower" Louise has a strong influence of Missoula Flood deposits in addition to the moderately well drained soils formed from sedimentary rocks. The Pinot Noir vines planted closest to the winery are planted at 1,815 vines/acre (4,485 vines/ha) entirely on Missoula Flood silts and is often the first fruit harvested at Cristom. Louise Vineyard is the only Pinot Noir vineyard on the Cristom estate that can claim this dramatic soil diversity and we believe it has contributed to the balance in the wines that have come from this densely planted vineyard since its initial 1996 release.

Louise will often produce the most firmly structured Pinot Noir of all the single vineyards and can have the darkest fruit profile in the estate lineup. Full of deep and silky tannins, Louise lingers on the palate, her story will slowly unfold for years to come.

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

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

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Columbia River Basalts, Marine Sediments and Missoula Flood deposits, including: Jory, Nekia, Wellsdale, Woodburn, and Willamette soils.

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 41% 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 20 months in French cooperage, 61% new oak

Bottled July 11, 2014

Alcohol 13.5%

Total Acidity 5.8 g/L

pH at Bottling 3.75

Production 755 cases