



2012 Marjorie 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 re-name the upper field Marjorie Vineyard, in honor of his late mother, and the vineyard would go on to produce the first estate fruit for the winery in 1994.

The site is distinctive at Cristom both for being own-rooted and for its lower density plantings (605 vines/acre; 1,495 vines/hectare) than our subsequently planted vineyards. Marjorie Vineyard is 8.5 acres (3.4 ha) of vines planted in the heart of the hillside between the lower slopes of Louise Vineyard and Eileen Vineyard at the top of the hill. The vineyard has a gentle slope from 480 feet to 600 feet (146 m to 183 m), planted in moderately deep Columbia River Basalt soil called Yamhill with a small section of the vineyard planted over shallow Witzel on the north end and very deep Saum on the southern edge. The 15.5 million year old soils drain well and allow the roots of the vines to drive deep into the ground. Being planted on its own roots, the vineyard became susceptible to the root louse phylloxera and the vineyard started to struggle. By 2004, Marjorie was being re-planted with young vines grafted to phylloxera-resistant rootstocks to supplant the older original vines. Now, with the current release of Marjorie the young vines are mature and we are able to select the first barrels of young vine fruit to contribute to the Marjorie Vineyard bottling.

Marjorie Vineyard can be the brightest and most red-fruit driven of the four estate Pinot Noirs, often supported by a layered and textured structure. The first of the "Four Ladies" to be sold out, Marjorie has achieved a rightfully earned cult status, consistently generating some of Cristom's best fruit.

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 Pommard, Wädenswil and Dijon clones (114, 115, 777)

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Columbia River Basalts, including: Yamhill, Saum and Witzel.

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 45% whole-clusters
- No cold soak before primary fermentation
- 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 19 Months in French cooperage, 53% new oak

Bottled May 30, 2014

Alcohol 13.5%

Total Acidity 6 g/L

pH at Bottling 3.60

Production 211 cases