

CRISTOM

2012 Estate Pinot Gris

The 2012 Estate Pinot Gris is made from our 5-acre estate vineyard Emilia, and named after Eileen Gerrie's mother. It was planted in 1993 and is adjacent to the winery. The vines were planted at a high density with two different clones and two different rootstocks. Stylistically, this is a dry and food-friendly Pinot Gris that is fearless of acidity.

Origin: 100% Estate fruit

Sub Appellation: Eola-Amity Hills

Appellation: Willamette Valley

Fermentation:

100% Stainless Steel fermented

100% Malolactic fermentation

Inoculated with commercial yeast

Aging: 10 months, stainless steel

Aged on its lees

Bottled: July 23rd, 2013

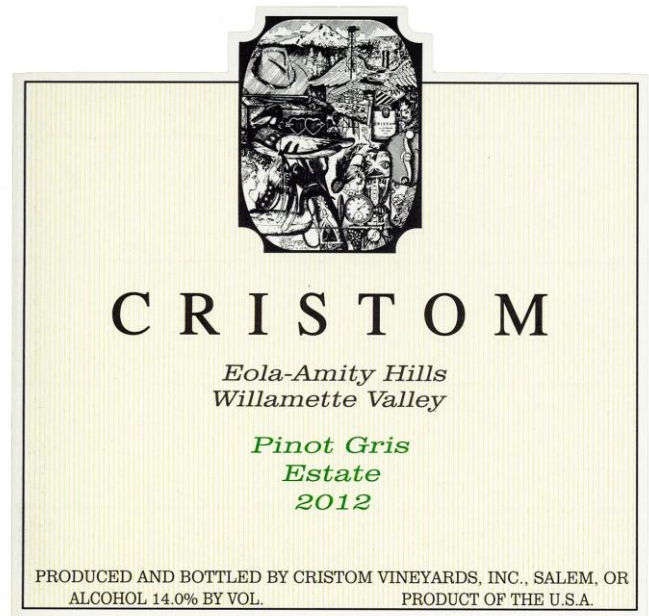
Alcohol: 14.6%

Total Acidity: 5.6 g/l

pH at bottling: 3.39

RS: < .4%

Production: 1130 cases



Winery Notes

Aroma: lychee fruit, Bartlett pear, super-ripe pineapple

Taste Impression: displays ripeness of 2012 vintage—rich, ripe, juicy and broad on the palate; the wine is well balanced and has great concentration

Future: Steve Doerner says drink in the near term. You could lay it down for a year or two for a softer impression