



2013 Estate Pinot Noir

History

After more than twenty vintages producing distinctive expressions of our single vineyards, we made the decision in 2013 to create a blend of some of the finest barrels from each of our four unique estate vineyards. It was with great excitement when we introduced the Cristom Vineyards Estate Pinot Noir bottling with the inaugural 2013 vintage to showcase our entire hillside. This wine combines barrels from all four of our estate Pinot Noir Vineyards — Eileen Vineyard, Jessie Vineyard, Louise Vineyard and Marjorie Vineyard —blended together to create our finest blend of Pinot Noir sites that we can produce as a winery in any year.

All of our vineyards are certified sustainable and have been farmed with thoughtful practices by our Vineyard Manager, Mark Feltz, since 1992. The wine is a faithful expression of the vineyards and testament to a unique hillside in the Eola-Amity Hills. The 2013 Estate Pinot Noir is selected by our winemaker, Steve Doerner, as a blend of some of the best barrels from our vines grown in the Eola-Amity Hills in the Willamette Valley. The vine ages range from four years old to more than twenty years old and are grown in mostly 15.5 million-year-old Columbia River Basalt Group soils from the Grand Ronde flows 15.6-17 million years ago. We have some 200 million year old marine sedimentary soils in our Louise Vineyard where low-lying Pommard clone of Pinot Noir is planted and contributes to this blend.

The Cristom style is a recognizable style that strives to create world-class wines that are an honest expression of the vineyard in any vintage. Whole-cluster fermentations by native yeast followed by extended aging in French oak are the hallmarks of the Cristom winemaking style. The 2013 Estate Pinot Noir spent more than seventeen months in barrel in roughly 50% new French oak. After tasting and comparing the barrels over a year and a half in barrel, the resulting Estate Pinot Noir bottling is a blend of some of the favorite barrels from the four vineyards and offers great complexity of flavor and yet has a balanced, elegant structure.

Vintage Notes

The year began with a warm and early spring that continued into one of the warmest summers in the past ten years. From March through mid-September, 2013 will be remembered as a warm and generous growing season with above average temperatures throughout the spring and summer. Budbreak, bloom and veraison were all a week earlier than average leading us to the earliest start to vintage since 2006.

The 2013 harvest began on September 14th picking Dijon clone 113 of Pinot Noir off of Jessie Vineyard and picking blocks of Pommard and Dijon clone 777 of Pinot Noir off of Louise Vineyard. Picking continued through September 19th, and then, with the earliest blocks of Jessie and Louise fermenting in the winery, a rainstorm hit the Willamette Valley between September 21st – 25th bringing the vintage to a halt as we



stood and helplessly watched the rain. After the storms passed, we had dry weather for the rest of harvest allowing the fruit to gain beneficial hangtime and continue to ripen as the season extended into October. Picking resumed in the estate vineyards on October 5th and the last of the estate Pinot Noir to be picked came in on October 14th.

Though the growing season was warm leading us to an early start to harvest, the rainstorm in late September changed the very nature of the vintage. You can speak about 2013 as two vintages in one because the wines produced from the fruit harvested before and after the rain made very different wines stylistically. Because of the warm spring and summer, the first blocks harvested before the rain produced ripe expressions of Pinot Noir with great depth of flavor and concentration. The fruit picked after the rainstorm produced more refined, elegant expressions of Pinot Noir as if grown in a cooler Willamette Valley vintage.

In the glass, the 2013 Estate expresses itself as if it were grown in a cool year in the Willamette Valley with bright, red-fruit aromatics, elegant, balanced tannins and persistent acidity. Even though we had a warm spring and summer, the rain impacted the season, and like many cooler vintages, our winemaker made the deliberate decision to use less whole clusters in 2013. This wine will be one the finest expressions of the vintage as it is composed of some of the earliest and latest fruit harvested in 2013. The 2013 Estate Pinot Noir is a forty-barrel blend of some of the winemaker's favorite lots from the four estate Pinot Noir single vineyards.

Vineyard Sources 100% Estate: 60% Eileen Vineyard; 16% Louise Vineyard; 13% Jessie Vineyard; 11% Marjorie Vineyard

Clones Dijon (113, 114, 115, 777), Pommard, Wädenswil

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 37% whole cluster
- No cold soak before primary fermentation
- Minimum effective additions of sulfur and tartaric acid
- Native yeast fermentations
- 1-3 punch downs daily in 1-7 ton open-top fermenters
- Gently pressed in a pneumatic bladder press, moved to barrel by gravity, and never racked, unless necessary
- Undergoes a full malolactic fermentation in barrel
- Fined with egg whites, unfiltered

Ageing 17 months in French cooperage, 58% new oak

Bottled May 20, 2015

Alcohol 13.0%

Total Acidity 5.7 g/L

pH at Bottling 3.68

Production 930 cases