



2013 Estate Syrah

History

Cristom Vineyards made the decision to grow Syrah after the proven success of the 1993 plantings of Viognier on the same lower slopes of Louise Vineyard. In 2002, the classic northern Rhone varietal was grafted over Chardonnay vines originally planted in 1993 on two devigorating American rootstocks. Four clones of Syrah were selected primarily for their recognized heritage of producing small berries, encouraging our chances to ripen Syrah in the Willamette Valley.

Planted on one of the lowest slopes on the estate (310 ft – 270 ft / 95 m – 82 m) and entirely on Missoula Flood deposits, the Cristom Estate Syrah was first produced in 2003. The Missoula Flood silts are very deep soils lying over very old basalt paleosol, and are very well drained and can be some of the most vigorous soils on the estate. Lying low on the hillside where heat accumulation is at its highest on the estate, we can only get this Syrah ripe in the Willamette Valley two out of three vintages. We produce just under 200 cases off of 1.25 acres (0.51 hectares), making this extremely limited wine one that you will want to hang on to as it gains complexity in the bottle.

Vintage Notes

The 2013 Estate Syrah may be one of the finest expressions to come off of the vineyard in the past ten years. In 2013, the Syrah vines got off to a warm and dry start with budbreak a week earlier than average and warm weather through the spring. Bloom was a week earlier than average with above average temperatures in March, April and June leading to a good fruit set. Leading up to harvest, 2013 was a warm and generous growing season with above average temperatures throughout the summer and was set to be an earlier start to vintage. Then, with the earliest blocks of Pinot Noir in the fermenters, nearly 3.5 inches (8.9 cm) of rain fell within five days and the entire harvest shifted. The Syrah grapes were to benefit from the drink of rain as their grapes were still not ripe enough to be negatively affected. All four of the clones hung through the rain and through the warm and dry month of October and continued to ripen and develop flavor with the additional hang-time without any further disease pressure. October proved to be generous and the fruit benefitted tremendously with the warm weather developing this Syrah into one of the spiciest of the Cristom versions to be released.

Origin 100% estate fruit

Clones 174, 383, 470, 877

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Missoula Flood deposits, including: Woodburn and Willamette

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit



- 15% whole-clusters
- 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 21 months in French and Oregon cooperage, 22% new oak

Bottled July 16, 2015

Alcohol 13.0%

Total Acidity 7.0 g/L

pH at Bottling 3.45

Production 155 cases