



## 2013 Estate Viognier

### History

When founder Paul Gerrie first began planting new vines on our estate in 1993, he chose to plant 1 ¼ acres of Viognier based on the success Cristom's winemaker, Steve Doerner, had in California with the varietal. Pioneering the varietal in the Willamette Valley with our first estate release in 1996, Cristom produces a barrel-fermented Viognier that gains just enough heat in the vineyard to develop the varietal characters we strive for in the bottle.

The original vines are planted at the high density of 2,311 vines/acre (5,710 vines/ha) in 15.5 million year old Columbia River Basalt soils that are shallow and stony at the top of the hill and get deeper moving down the east-facing hillside. The shallow Ritner basalt soil at the crest of the block has a natural devigorating effect on the vines, slowing vegetative growth and focusing the plants energy on fruit production. At the foot of the hill on the eastern edge of the vineyard are very deep basalt soils called Jory, known to be mineral rich and very well draining allowing the roots to drive deep in the ground. Between 2003 and 2010, Cristom planted and grafted just over 2.5 acres (1.01 hectares) of young Viognier vines making the total block 3.744 acres (1.515 hectares). The young vines extend down to the lowest parts of our hillside from 340 feet to 270 feet (104 m to 82 m) into Missoula Flood deposits directly adjacent to the Syrah plantings and are planted at a lower density of 1,210 vines/acre (2,990/ha). These Missoula Flood silts are very deep lying over basalt and are some of the most vigorous soils on the estate.

The Cristom Estate Viognier exhibits the pure, and nearly textbook, characteristics of this varietal, with aromas of orange blossoms, honeysuckle, clover, and anise as well as the ripe fruit aromas of peach, apricot, and lychee. Viscous on the palate, with bright and mouth watering acidity that support the fruit structure of the wine, it is well integrated and perfectly balanced.

### Vintage Notes

In 2013, the Pinot Noir vines got off to a warm and fast start with budbreak a week earlier than average and warm weather continuing 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 the earliest start to vintage since 2006. Then, we stood and watched as nearly 3.5 inches (8.9 cm) of rain fell within five days and the entire harvest halted. After the storms passed, the fruit continued to hang through dry and moderately warm weather. The Viognier was not quite ripe when the rains fell in September, and the dry weather and extended hang-time helped the berries continue to ripen and develop flavor.



The 2013 Estate Viognier has lovely natural, balanced acidity and is a relatively delicate expression of this grape that is perfumed and elegant. A white flower bouquet redolent of honeysuckle and jasmine, combined with richness on the palate from undergoing malolactic fermentation, make this wine as enjoyable on its own as well as a serious food wine.

**Origin** 100% estate fruit

**Sub-Appellation** Eola-Amity Hills

**Appellation** Willamette Valley

**Soils** Columbia River Basalts and Missoula Flood deposits, including: Jory, Witzel, Nekia, Woodburn, Willamette and Helvetia soils

**Winemaking**

- Hand harvested and hand sorted, sustainably farmed estate fruit
- Gently pressed in a pneumatic bladder press and moved to barrel by gravity, and never racked, unless necessary
- Barrel-fermented in a combination of neutral oak barrels and stainless steel barrels using a combination of native and commercial yeasts.
- The wine undergoes a partial malolactic fermentation after primary fermentation
- The wine ages on its lees in barrel, after malolactic fermentation, for 10 months
- Minimum effective additions of sulfur
- It is lightly fined, filtered

**Bottled** August 4, 2014

**Alcohol** 13.5%

**Total Acidity** 6.3 g/L

**pH at Bottling** 3.42

**Production** 569 cases