



## **2013 Eileen Vineyard Pinot Noir**

### **History**

Eileen Vineyard is named after founder Eileen Gerrie, wife of Paul Gerrie, and at the top of our hillside has commanding views of the Cristom estate, the Cascade Range to the east and the Coastal Range to the west. Planting began in 1997 on the south and southeast facing slopes to Dijon clones and Pommard clone of Pinot Noir on American rootstocks. 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 range from moderately deep Nekia and Yamhill to shallow Ritner and Witzel soils that all have a natural devigorating effect on the vines, slowing vegetative growth and focusing the plants energy on fruit production.

Later in 2006, 4.5 acres (1.82 hectares) of Wädenswil clone were planted at 1,210 vines/acre (2,990 vines/ha) on the east-facing slope in a very deep basalt soil known as Jory. The more recent addition makes Eileen now a total of 16.61 acres (6.72 hectares) and our largest planting of Pinot Noir on the estate. The gentle slopes of Eileen Vineyard are planted to the top of our property ranging from 540 feet to 720 feet (165 m to 220 m) exposing Eileen to the direct cooling winds off the Pacific Ocean and the last rays of the sun encouraging the grapes to ripen slowly and evenly.

The maritime climate of Eileen Vineyard has moderately warm days and especially cool nights, allowing the vines to retain acidity and produce intense and fragrant aromas and flavors. Often recognizable by its bouquet of sweet spices, Eileen offers forward focused fruit and gentle tannins that coat the mouth. The vineyard tends to produce a wine that is textured, layered and creamy on the palate.

### **Vintage Notes**

The growing season 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 early blocks of Eileen were ripening steadily and nearing the flavors that beckon harvest when a weeklong rainstorm hit the Willamette Valley between September 21<sup>st</sup> – 25<sup>th</sup> 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 hang-time and continue to ripen as the season extended into October. Eileen Vineyard lies at the top of the hillside and often has some of the latest fruit to be harvested at Cristom. The entire vineyard was picked after the rain between October 4<sup>th</sup> and 9<sup>th</sup>.



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 cool Willamette Valley vintage.

Like many cooler vintages, our winemaker made the deliberate decision to use less whole clusters in 2013, resulting in spicy aromatics without overpowering the wine with tannin. The resulting 2013 Eileen Vineyard is a thirty-six barrel blend from some of the favorite lots from the vineyard. Because all of the fruit was picked entirely after the rain, The 2013 Eileen is delicate in its tannin structure and offers great complexity of flavor with a balanced, elegant finish.

**Origin** 100% estate fruit

**Clones** Dijon (114,115, 777), Pommard & Wädenswil

**Sub-Appellation** Eola-Amity Hills

**Appellation** Willamette Valley

**Soils** Columbia River Basalts, including: Jory, Saum, Nekia, Ritner, Witzel, Yamhill

**Winemaking**

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 30% whole clusters
- 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 and moved to barrel by gravity, and never racked, unless necessary
- Undergoes a full malolactic fermentation in barrel
- Fined with egg whites, unfiltered

**Ageing** 19 months in French cooperage, 50% new oak

**Bottled** May 1, 2015

**Alcohol** 13.0%

**Total Acidity** 5.8 g/L

**pH at Bottling** 3.67

**Production** 36 Barrels; 810 cases