



2013 Jessie Vineyard Pinot Noir

History

Jessie Vineyard was established in 1994 after founder of Cristom Vineyards, Paul Gerrie, saw the potential of a steep, wooded, east-facing hillside when the property was purchased in 1992. When planting began in 1994, the vineyard was named after Paul's paternal grandmother Jessie Summers.

Ranging in elevation from 320 ft to 550 ft (98 m to 168 m), this 11.53 acre (4.67 hectare) site is one of the steepest planted in the Willamette Valley and our most challenging to farm. The entire vineyard is planted at the high density of 2,311 vines/acre (5,710 vines/hectare) and is notorious at the estate for its shallow soil at the top of the hillside. The shallow, 15.5 million year old Columbia River Basalt soils known as Witzel and Ritner run the western edge of the vineyard at the top of the hill and are the most shallow soils on the entire estate. The vines struggle here - these soils have a natural devigorating effect on the vines, slowing vegetative growth and focusing the plants energy on fruit production. Deeper basalt soils, that hold more water, extend down the steep hillside and the eastern edge of the vineyard boasts some of the deepest soils on the Cristom estate. The maritime climate of Jessie Vineyard has moderately warm days, especially cool nights and strong nightly winds that cool the vines and the fruit allowing the clusters to retain acidity and produce wines of great structure and length.

Jessie Vineyard tends to produce Pinot Noirs that exude an enticing scent of purple and blue floral notes that make the wine instantly appealing. Drawn in by the deep floral aromas and minerality, Jessie can also be recognized by savory aromas that often call to mind rare-beef. On the palate, black fruits and a deeper-darker-fuller mouth-feel and alluring texture can often characterize Jessie Vineyard Pinot Noirs.

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 2013 harvest began on September 14th picking the Dijon clone 113 block of Pinot Noir off of Jessie Vineyard. Picking continued through September 19th, and then, with the earliest blocks of Jessie fermenting in the winery, a weeklong rainstorm hit the Willamette Valley between September 21st through the 25th bringing the vintage to a halt. 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 Jessie between October 5th and



October 10th and the resulting wines from those blocks produced elegant and complex expressions of Pinot Noir.

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 2013 Jessie Vineyard will be one the finest expressions of the vintage as it is composed of some of the earliest and latest fruit harvested in 2013.

Origin 100% estate fruit

Clones Dijon (113, 114, 115, 667, 777) & Pommard

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Columbia River Basalts, including: Jory, Saum, Nekia, Gelderman, Ritner and Witzel.

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 31% 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 1-5 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 18 months in French cooperage, 54% new oak

Bottled April 29, 2015

Alcohol 13.5%

Total Acidity 6.0 g/L

pH at Bottling 3.72

Production 810 cases