



2013 Louise Vineyard Pinot Noir

History

Louise Vineyard was named for founder Paul Gerrie's maternal grandmother and was the first vineyard Cristom began planting in 1993. Louise Vineyard is distinctly different from our other estate Pinot Noir vineyards on the hillside because it can be divided into "upper" Louise and "lower" Louise across the 290 feet to 440 feet (88 m to 134 m) elevation change. Upper Louise is planted at 2,311 vines/acre (5,710 vines/ha) in very deep Columbia River Basalt soils known as Jory that grades downslope to moderately deep Nekia. Both of these soils are known to be mineral rich and very well draining allowing the roots to drive deep in the ground. The upper corner of the 9.31 acres (3.77 hectares) vineyard lies in a sun shadow and is often the last fruit harvested off of the estate.

"Lower" Louise has a strong influence of Missoula Flood deposits in addition to the moderately well drained soils formed from sedimentary rocks. The Pinot Noir vines planted closest to the winery are planted at 1,815 vines/acre (4,485 vines/ha) entirely on Missoula Flood silts and is often the first fruit harvested at Cristom. Louise Vineyard is the only Pinot Noir vineyard on the Cristom estate that can claim this dramatic soil diversity and we believe it has contributed to the balance in the wines that have come from this densely planted vineyard since its initial 1996 release.

Louise will often produce the most firmly structured Pinot Noir of all the single vineyards and can have the darkest fruit profile in the estate lineup. Full of deep and silky tannins, Louise lingers on the palate, her story will slowly unfold for years to come.

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 earliest ripening blocks of Louise Vineyard are often the first to be picked at Cristom Vineyards. We kicked off the 2013 vintage on September 14th picking blocks of Pommard and Dijon clone 777 of Pinot Noir off of Louise Vineyard. Then, with the earliest blocks of Louise fermenting in the winery, a weeklong rainstorm hit the Willamette Valley between September 21st and 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. The Dijon clone 113, 114 and 115 Pinot Noir blocks in Louise Vineyard hung until October 14th – a full four weeks after the first fruit was harvested.



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. Louise Vineyard may be the finest representation of this unique vintage as it is composed of the first and last estate Pinot Noir to be harvested in 2013.

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 Louise Vineyard is a thirty-six barrel blend of some of the favorite lots from the vineyard and offers great complexity of flavor with a balanced structure.

Origin 100% estate fruit

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

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Columbia River Basalts, Marine Sediments and Missoula Flood deposits, including: Jory, Nekia, Wellsdale, Woodburn, and Willamette soils.

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- 32% 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, 42% new oak

Bottled April 29, 2015

Alcohol 13.5%

Total Acidity 6.0 g/L

pH at Bottling 3.69

Production 36 Barrels; 800 cases