



2014 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 114, 115, and 777 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, 4.52 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. The 2000 vintage was the inaugural release of the Eileen Vineyard single vineyard Pinot Noir.

Clones and Rootstocks

Eileen Vineyard's 16.61 acres (6.72 hectares) of vines are composed of plantings of Dijon clones (114, 115, 777), Pommard (also known as UCD 4), and Wädenswil (also known as UCD 1A). All are grafted to phylloxera-resistant rootstocks and most of the acreage is densely planted at 2,311 vines/acre (5,710 vines/ha). The 4.52 acre (1.83 ha) block of Wädenswil clone grafted to 3309C makes up more than 27% of the total Pinot Noir acreage in Eileen Vineyard. It is the youngest planting and also the only Pinot Noir block in any of the estate single vineyards planted at 6 feet by 6 feet – a sparse 1,210 vines to the acre (2,990 vines/ha). The next largest planting in Eileen is Dijon clone 777 grafted to Riparia Gloire that comprises 3.65 acres (1.48 ha) or 22% of the vineyard; 21% of the vineyard, or 3.48 acres (1.41 ha) is planted to Dijon clone 115 grafted to 3309C; 2.99 acres (1.21 ha) or 18% of the vineyard is Pommard clone grafted onto Riparia Gloire, and 1.99 acres (0.81 ha) or 12% is Dijon 114 grafted onto 3309C rootstock.

Mesoclimate

As the vineyard with the highest elevation on our estate, Eileen is the first of our



vineyards to welcome the cool Pacific Ocean breezes that flow through the Van Duzer Corridor. The corridor allows cool marine breezes to flow east into the Willamette Valley and moderates high summer temperatures, cools the vines, and moves air through the canopy to reduce disease pressure. This cool ocean air results in lower average temperatures at night, and helps to maintain good acid structure in the wines. Due to our altitude and location on the 45th parallel, there is a high diurnal temperature variation – meaning that there is a significant difference (often 35 degrees or more) between Eileen’s daytime high and nighttime lowest temperature during the growing season. This significant temperature shift preserves the natural acids in the grapes, helps encourage the grapes to ripen slowly, and often can result in later picking dates and thus more hang-time on the vine.

Farming

Farmed sustainably since we purchased the property in 1992, all of the estate vineyards have been certified sustainable by Low Input Viticulture and Enology (LIVE) since 2007.

Vintage Notes

The 2014 vintage will be remembered as one of the great vintages in Willamette Valley winegrowing history. A warm, but nearly ideal growing season delivered the rare combination of abundant quantity and exceptional quality fruit that developed into aromatic wines of balance, depth and concentration. The season got off to a warm and dry start with the earliest budbreak and bloom we have recorded at the Cristom Estate in our history to that point - a full two weeks earlier than our twenty-year average. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set and the vineyards produced heavy clusters and large berries. The warm weather conditions continued throughout the summer leading to record high temperatures and the earliest start date to harvest in over two decades. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 1992.

With such exceptional vine fruitfulness and set, we made the deliberate decision to thin more modestly than we historically have per vine, leaving more fruit spread out across the canopy. Our reasoning behind keeping more clusters on the vine in 2014, was given the unusually warm growing season we were trying to gain hang time at the end of the season. If we thinned more aggressively as we do in an average year, we feared we would shorten the season and the fruit would result in high sugars and green flavors. We hung just over 2.75 tons/acre in many areas of Eileen Vineyard as opposed to our twenty-year average of 2.0/tons acre. Our gamble paid off, and the expected abundant quantity and additional hang time combined for dark and concentrated fruit with balanced acids and sugars without experiencing any heat stress. We picked the estate Pinot Noir grapes between September 9th and September 27th, 2014. Truly a year to remember, the 2014 harvest gave us a range of wines from refreshing and vibrant to more rich, powerful and concentrated wines that remain graceful with balance and moderate alcohol.



The first fruit to be picked from Eileen vineyard came from the 777 block of Pinot Noir on September 14, 2014 and was picked at a ripe 24.6 degrees Brix. Just thirteen days later, on September 27th, the last of Eileen Vineyard was picked from the highest blocks of Wädenswil Pinot Noir at 24.5 degrees Brix.

The 2014 Eileen Vineyard is a forty-one barrel blend from some of the favorite lots from the vineyard. The overall blend is composed of five clones of Pinot Noir: 37% 777; 27% Pommard; 18% 114; 13% 115; and 5% Wädenswil. The wine has an enticing aroma of a complex blend of spices including cinnamon, clove, anise seed, ginger root, nutmeg and turmeric reminiscent of South Asian cuisine. On the palate, it exudes bright red fruits, has great balance and a good weight to the mid-palate with soft, tannins that in short time will integrate beautifully. This wine has tremendous structure and the distinct ability to age gracefully over a period of 10 – 12 years or more.

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
- 48% 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

Aging 18 months in French cooperage, 44% new oak. 8 different coopers, including: 28% Tonnellerie François Frères, 17% Tonnellerie Meyrieux, 11% Tonnellerie Rousseau, 11% Tonnellerie Deferrari, 11% Tonnellerie de Mercurey, 11% Tonnellerie Remond, 5% Tonnellerie Cavin, 5% Sirugue.

Bottled May 24 & 25, 2016

Alcohol 13.5%

Total Acidity 6.1 g/L

pH at Bottling 3.62

Production 41 Barrels; 940 cases