



2014 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 strategy to plant densely creates competition among the neighboring vines and forces the roots deep into the topsoil, yielding smaller clusters and producing more concentrated flavors. 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 including Jory and Nekia, that both have greater water holding capacity, extend down the steep hillside and the eastern edge of the vineyard boasts some of the deepest soils on the Cristom estate.

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.

The views from the top of the east-facing Jessie Vineyard are some of Cristom's most spectacular. On a clear day, the Cascade Mountains (including Mt. Jefferson, Mt. Hood, and Mt. Adams sparkle. First released with the 1998 vintage, Jessie is typically deep, rich and floral with multiple layers of flavor.

Clones and Rootstocks

Planting for the 11.53 acre Jessie Vineyard began in 1994 with Pommard and Dijon clones 115, 114 and 777. By 2000, Pinot Noir clones 113 and 667 were added and the vineyard now has six different clones of Pinot Noir grafted on three different rootstocks: 2.54 acres (1.03 ha) or 22% of the vineyard is planted with Dijon clone 115 grafted on 3309C rootstock; 2.31 acres (0.93 ha) or 20% is Pommard on Riparia Gloire; 1.85 acres (0.75 ha) or 16% is Dijon 114 on 3309C; 1.5 acres (0.61 ha) or 13% of Jessie is planted to Dijon clone 667 on 101-14 rootstock; 1.5 acres (0.61 ha) or 13% is Dijon 777 on 3309C; 0.92 acres (0.37 ha) or 8% of the total vineyard is Dijon 113 on Riparia Gloire, and the remaining 0.92 acres (0.37 ha) or 8% is Dijon 667 grafted on Riparia Gloire.

Mesoclimate

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. As our steepest estate vineyard, the Pacific Ocean winds that flow through the Van Duzer Corridor rush down



Jessie Vineyard with nightly gusts of 20-25 mph throughout the growing season. The corridor allows cool marine breezes to flow east into the Willamette Valley and moderate high summer temperatures, move air through the canopy lowering disease pressure and cools the vines. This cool ocean air results in low temperatures at night and helps to maintain good acid structure in the wines. Due to our altitude and location at the 45th parallel, there is a high diurnal temperature variation – meaning that there is a significant difference (often 35 degrees or more) between Jessie’s daytime high and nighttime low 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 2.6 tons/acre in many areas of Jessie 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 2014 harvest began on September 9th picking the first 2.3 tons of Dijon clone 113 Pinot Noir off of Jessie Vineyard harvested at a ripe 24.6 degrees Brix. The next earliest block of Jessie came off of the Pommard block on September 11th, 2014, planted on our earliest ripening rootstock Riparia Gloire. Picking continued in Jessie in the 114 and 115 blocks on September 17th picked optimally ripe at 24.4 degrees Brix and 24.5 degrees Brix respectively. Jessie concluded picking on September 22, 2014 in the 777 and 667



blocks at 24.9 and 24.8 degrees Brix respectively. The Jessie fruit can be characterized as dark and black fruited with great depth and concentration with spicy and floral aromatics.

The 2014 Jessie Vineyard Pinot Noir is a forty-two barrel selection of some of the favorite barrels from the vineyard. The overall blend is composed of six clones of Pinot Noir: 26% Pommard; 26% 667; 14% 115; 14% 114; 12% 777; and 8% of 113. Jessie Vineyard, in almost any vintage, exudes floral notes of blue and purple flowers and the 2014 expresses this trademark trait beautifully. The nose swirls with earthy tones, dense strawberry fields, Chinese cinnamon, fennel seeds, cloves and star anise. On the palate there is a richness to the core of opulent fruit and finishes with slightly sandy tannins and a balanced, persistent finish. This wine is drinking well now and may age for the next 10-12 years gracefully.

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
- 40% 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, 52% new oak. 7 different coopers, including: 46% Tonnellerie François Frères, 18% Sirugue, 14% Tonnellerie Remond, 9% Tonnellerie de Mercurey, 4% Seguin Moreau, 4% Tonnellerie Atelier, 4% Tonnellerie Meyrieux

Bottled May 17-18, 2016

Alcohol 13.5%

Total Acidity 5.7 g/L

pH at Bottling 3.76

Production 42 barrels; 964 cases