



## **2014 Estate Pinot Gris**

### **History**

Cristom Vineyards has produced an estate-grown Pinot Gris since 1996 after the first vines of the 5-acre (2.06 hectare) vineyard were planted in 1993. Planted at a very high density of 1,815 vines/acre (4,485 vines/hectare), the Estate Pinot Gris is planted on a gentle east-facing slope that extends to the bottom of the property, greeting visitors up the driveway.

Half of our estate Pinot Gris vineyard is planted over 200 million year-old marine sediments that have a heavy clay layer in a soil known as Helmick. The east half of the vineyard is planted over deeper and better drained sedimentary soils known as Wellsdale and Dupee. We have chosen two different devigorating rootstocks to plant over the two different soils to manage this viticultural challenge. Often, the Pinot Gris vines in the shallower, heavier clay sedimentary soils on the west side of the vineyard stress earlier and are the first to be picked. The Gris vines in the deeper soils with less clay ripen more slowly as their roots can go deeper to find water. The Pinot Gris vineyard is the only estate vineyard at Cristom that is planted entirely over marine sediment rock.

### **Vintage Notes**

In 2014, the Pinot Gris vines got off to a warm and dry start with the earliest budbreak we have recorded in the Willamette Valley since 1992 – a full 2-3 weeks earlier than average in many areas of the vineyard. Warm weather continued through the spring and summer leading to the earliest bloom we have recorded at the estate, a full two weeks ahead of a twenty-year average. The weather conditions were prime for a heavy fruit set and the vineyard produced heavy clusters and large berries. From the beginning of the growing season it looked to be an early harvest and record highs continued through the summer leading to the earliest start date in over two decades. The generous weather continued all throughout September and we picked the Pinot Gris between September 10<sup>th</sup> and September 19<sup>th</sup>, 2014, as flavors ripened and developed as we picked the west half of the vineyard first and moved down the hillside.

The 2014 Estate Pinot Gris was fermented using a commercial yeast, fermented dry, underwent a full malolactic fermentation and then aged on its lees in tank for six months. It was then racked off its lees, lightly fined using Bentonite clay and then filtered prior to bottling. The wine is stylistically a dry and food-friendly Pinot Gris with a creamy mouth-feel from the full malolactic fermentation and aging on its lees.

**Origin** 100% Estate fruit

**Sub-Appellation** Eola-Amity Hills

**Appellation** Willamette Valley

**Soils** Marine Sediments, including: Helmick, Wellsdale and Dupee

**Winemaking**



- Hand harvested and hand sorted, sustainably farmed estate fruit
- Gently pressed in a pneumatic bladder press
- Fermented on its lees, using commercial yeasts, in stainless steel tanks.
- The wine undergoes a full malolactic fermentation after primary fermentation
- The wine ages on its lees in tank, after malolactic fermentation, for 6 months
- Minimum effective additions of sulfur
- The Estate Pinot Gris is lightly fined with Bentonite and filtered

**Bottled** March 31, 2015

**Alcohol** 14.0%

**Total Acidity** 5.8 g/L

**pH at Bottling** 3.28

**Production** 1,341 cases