



2014 Estate Viognier

History

When founder Paul Gerrie first began planting new vines on our estate in 1993, he chose to plant 1 ¼ acres of Viognier based on the success Cristom's winemaker, Steve Doerner, had in California with the varietal. Pioneering the varietal in the Willamette Valley with our first estate release in 1996, Cristom produces a barrel-fermented Viognier that gains just enough heat in the vineyard to develop the varietal characters we strive for in the bottle.

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 are shallow and stony at the top of the hill and get deeper moving down the east-facing hillside. The shallow Ritner basalt soil at the crest of the block has a natural devigorating effect on the vines, slowing vegetative growth and focusing the plants energy on fruit production. At the foot of the hill on the eastern edge of the vineyard are very deep basalt soils called Jory, known to be mineral rich and very well draining allowing the roots to drive deep in the ground. Between 2003 and 2010, Cristom planted and grafted just over 2.5 acres (1.01 hectares) of young Viognier vines making the total block 3.744 acres (1.515 hectares). The young vines extend down to the lowest parts of our hillside from 340 feet to 270 feet (104 m to 82 m) into Missoula Flood deposits directly adjacent to the Syrah plantings and are planted at a lower density of 1,210 vines/acre (2,990/ha). These Missoula Flood silts are very deep lying over basalt and are some of the most vigorous soils on the estate.

The Cristom Estate Viognier exhibits the pure, and nearly textbook, characteristics of this varietal, with aromas of orange blossoms, honeysuckle, clover, and anise as well as the ripe fruit aromas of peach, apricot, and lychee. Viscous on the palate, with bright and mouth watering acidity that support the fruit structure of the wine, it is well integrated and perfectly balanced.

Vintage Notes

The 2014 growing season was the second warmest vintage in Cristom's history and produced rich and ripe wines. The Viognier vines got off to a warm and dry start with the earliest budbreak we have recorded in the Willamette Valley since 1992 – two to three 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 Viognier between September 14th and September 23rd, 2014 as flavors ripened and developed.

Hand picked and hand sorted grapes were gently pressed, settled for one day and then moved to barrel by gravity. The wine was fermented in a combination of neutral



French oak barrels and stainless steel drums and 2/3 of the barrels were fermented using native yeasts. A white flower bouquet redolent of honeysuckle and jasmine, combined with richness on the palate from undergoing a partial malolactic fermentation, make this wine as enjoyable on its own as well as a serious food wine.

Origin 100% estate fruit

Sub-Appellation Eola-Amity Hills

Appellation Willamette Valley

Soils Columbia River Basalts and Missoula Flood deposits, including: Jory, Witzel, Nekia, Woodburn, Willamette and Helvetia soils

Winemaking

- Hand harvested and hand sorted, sustainably farmed estate fruit
- Gently pressed in a pneumatic bladder press and moved to barrel by gravity, and never racked, unless necessary
- Barrel-fermented in a combination of neutral oak barrels and stainless steel barrels using a combination of native and commercial yeasts.
- The wine undergoes a partial malolactic fermentation after primary fermentation
- The wine ages on its lees in barrel, after malolactic fermentation, for 10 months
- Minimum effective additions of sulfur
- It is lightly fined, filtered

Bottled July 14, 2015

Alcohol 14.0%

Total Acidity 6.1 g/L

pH at Bottling 3.43

Production 699 cases