



2016 Eileen Vineyard Pinot Noir



The Eileen Vineyard is named for Cristom’s co-founder, Eileen Gerrie, mother of second-generation winegrower-owner Tom Gerrie. Original planting of the Eileen Vineyard began in 1997 and was later expanded in 2006, resulting in a total of 16.61 acres, (6.72 hectares) and making Eileen our largest estate vineyard. Perched atop the Cristom estate, Eileen is also our highest-elevation vineyard, with commanding views of Oregon’s Cascade Range to the east, and Coastal Range to the west. Eileen’s maritime climate features moderately warm days with especially cool nights, allowing the vines to retain acidity, and produce intense aromas and flavors.

“Cristom’s Pinot Noirs have a purity of fruit, precision, balance, complexity, and elegance that put them in a class by themselves.”
- Karen MacNeil, author of *The Wine Bible*



WINEMAKING

50% whole clusters of hand-harvested and hand-sorted fruit
100% 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
Undergoes a full malolactic fermentation in barrel
Fined with egg whites, unfiltered

ALC 13.6% **TA** 5.5 g/L **pH** 3.72

CLONES Dijon (114,115, 777), Pommard & Wädenswil

BOTTLED April 28, 2018 **PRODUCTION** 823 cases

COOPERAGE

18 months in French oak, 68% new
23% Tonnellerie François Frères
18% Tonnellerie Rousseau
13% Tonnellerie Remond
13% Tonnellerie Cavin
9% Tonnellerie Meyrieux
4% Seguin Moreau
4% Sirugue
4% Tonnellerie de Mercurey
4% Tonnellerie Deferarri
4% Tonnellerie Damy
4% Tonnellerie Cadus

Vintage Notes Throughout the Spring, Summer and Fall of 2016, the sun was generous and warm and our vineyards trended 2-3 weeks early at every physiological stage with budbreak in March, bloom by the end of May and Harvest within the first few days of September. We had some variable weather and heat spikes throughout bloom leading to some very small berries and clusters, and after some thinning we achieved optimal yields that lead to wines of depth, intensity and concentration. In terms of heat accumulation, 2016 was actually on the ‘cool’ side of average with 2,340 growing degree days, yet with an unprecedentedly early start to the season, heat spikes in late August pushing things forward and the small berries and low yields makes this a much darker, richer and more powerfully structured vintage than the heat accumulation would suggest.



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