



2018 Estate Viognier



Cristom Vineyards has played a unique role in the pioneering of Viognier in the Willamette Valley. We were among the first to grow the varietal with our original estate plantings in 1993, and the first winery to produce an estate bottling of Viognier with our 1996 vintage release. Additionally, Cristom winemaker Steve Doerner previously produced the varietal during his 14 year tenure with California's legendary Calera Wine Company; making him America's longest running winemaker of Viognier, having produced the varietal for nearly all 40 vintages of his winemaking career.

The Cristom Estate Viognier exhibits the pure, nearly textbook characteristics of this varietal, with floral aromas of orange blossoms, honeysuckle, clover and anise, as well as ripe fruit aromas of peach, apricot, and lychee. Slightly 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.



WINEMAKING

100% hand-harvested and hand-sorted fruit
Gently whole-cluster pressed in a pneumatic bladder press and moved to barrel by gravity
Barrel-fermented in a combination of neutral oak barrels and stainless steel barrels
The wine ages on its lees in barrel, after malolactic fermentation, for 9 months
Fined with Bentonite and filtered

ALC 14% **TA** 6.8 g/L **pH** 3.11

BOTTLED June 7th, 2019 **PRODUCTION** 800 cases

SOILS Volcanic soils, including Witzel, Nekia and Jory, as well as Missoula Flood Deposits, including Willamette soil.

Vintage Notes The 2018 Estate Viognier is a little unique as far as our Estate Viogniers typically are, both for its racy acidity and backbone, as well as a touch of sweetness. There is roughly 9 g/L of total sugar, but the 6.8 g/L of total acid brings this into a nice balance. We have been fermenting more and more of the Viognier utilizing native yeasts, and the 2018 was roughly 75% native, with not all of the fermentations going totally dry. We liked both the weight of the sugar and the balance with the acidity, and decided to go to bottle creating a unique and balanced wine. This is the earliest the wine has been bottled in many years, and I love the freshness it has helped to retain. -Winegrower Tom Gerrie.



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