



CRISTOM ESTATE PINOT NOIR 2013

Appellation: Eola-Amity Hills; Willamette Valley; Oregon; USA

Winemaker: Steve Doerner
Closure: Cork
Alcohol: 13.0%

Vineyard

After more than twenty vintages producing distinctive expressions of single vineyard bottlings, the decision was made in 2013 to create a cuvee of some of the finest barrels from each of the four estate hillside single vineyards; Eileen, Jessie, Louise and Marjorie. The inaugural 2013 Cristom Vineyards Estate Pinot Noir is a forty-barrel blend of some of winemaker Steve Doerner's favorite lots from these vineyards, a showcase of our entire unique hillside in the Eola-Amity Hills. The vineyards are certified sustainable. The vine ages range from four years old to more than twenty years old and are grown in mostly 15.5 million-year-old Columbia River Basalt Group soils from the Grand Ronde flows 15.6-17 million years ago. We have some 200 million year old marine sedimentary soils in our Louise Vineyard where low-lying Pommard clone of Pinot Noir is planted and contributes to this blend.

Tasting Notes

In the glass, the 2013 Estate expresses itself as if it were grown in a cool year in the Willamette Valley with bright, red-fruit aromatics, elegant, balanced tannins and persistent acidity. This wine will be one of the finest expressions of the vintage as it is composed of some of the earliest and latest fruit harvested in 2013.

Reviews

The 2013 Estate Pinot Noir is the same as the previously labelled "Sommers Reserve," but from this vintage onward there is no purchased fruit. There is a pleasing sense of vibrancy on the bouquet with maraschino, raspberry and blood orange aromas that are well defined and energetic. The palate is medium-bodied with sappy red berry fruit on the entry, good weight in the mouth, saline with a brine-tinged finish. This is a very well-crafted, personality-driven Pinot Noir that will give a decade's worth of pleasure. **NM 91 points, Robert Parker Wine Advocate, 30th June, 2016**

Winemaking

The Cristom style is a recognizable style that strives to create world-class wines that are an honest expression of the vineyard in any vintage. Whole-cluster fermentations by native yeast followed by extended aging in French oak are the hallmarks of the Cristom winemaking style. The 2013 Estate Pinot Noir spent more than seventeen months in barrel in roughly 50% new French oak. After tasting and comparing the barrels over a year and a half in barrel, the resulting Estate Pinot Noir bottling offers great complexity of flavor and yet has a balanced, elegant structure.

Vintage

The 2013 vintage may be remembered as a year with an unprecedented story to tell. The growing season kicked off early and the warm spring led to one of the warmest summers in the last ten years. Budbreak, bloom and veraison were all a week earlier than average leading us to the earliest start to vintage since 2006, however, the rainstorm in late September changed the very nature of the vintage. You can speak about 2013 as two vintages in one because the wines produced from the fruit harvested before and after the rain made very different wines stylistically. Because of the warm spring and summer, the first blocks harvested before the rain produced ripe expressions of Pinot Noir with great depth of flavor and concentration. The fruit picked after the rainstorm produced more refined, elegant expressions of Pinot Noir as if grown in a cool Willamette Valley vintage.

