



CRISTOM
VINEYARDS

CRISTOM VIOGNIER 2011

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

Winemaker: Steve Doerner
Closure: Glass
Alcohol: 13.0%
Certified Sustainably Grown

Vineyard

Cristom planted 1 1/4 acres of Viognier in 1993, based on the success that Steve Doerner had with Viognier in California. There is very little Viognier planted in the Willamette Valley and Cristom's now 20+ year old vines are probably the oldest. In 2003 Cristom added 1 3/4 acres of Viognier that are adjacent to the original planting. Cristom's Estate Viognier vineyard was one of the first in the Willamette Valley to be dedicated to this varietal, exhibiting the pure, and nearly textbook characteristics, with aromas of orange blossoms, honeysuckle, clover and anise as well as the ripe fruit aromas of peach, apricot, and lychee. Round and viscous on the palate, the wine is drier than the exotic fruits on the nose would lead you to believe. The attendant alcohol of this varietal is very well integrated in this perfectly balanced wine. Bright and mouth-watering acidity support the fruit superstructure of this wine.

Tasting Notes

Aromas: wet stone—center of the earth mineral notes, higher-tone white flower, subtle

Taste: bright, clean, with good weight on the palate, stonefruit, dry

Future: drink in the next few years

Stats

<u>Origin:</u>	100% Estate fruit
<u>Aging:</u>	11 months on its lees
<u>Fermentation:</u>	A combination of neutral six year old barrels and stainless steel, native and commercial yeasts
<u>Bottling:</u>	October 20, 2012
<u>Total Acidity:</u>	8.9 g/l
<u>pH at bottling:</u>	3.19
<u>RS:</u>	< 1%
<u>Production:</u>	574 cases produced

Reviews:

Crisp and lively, with a shot of acidity balancing the richness in this spicy, citrusy and floral white. Sleek finish. Drink now through 2016. 574 cases made. – **90 points** Wine Spectator June 30, 2013

