

clones of Syrah. The clones selected – 174, 383, 470, and 877 – were chosen primarily for their recognized heritage of producing small berries, encouraging our chances of ripening Syrah in the Willamette Valley. However, after cool growing seasons in 2007, 2008 and 2010, we made the decision to graft half of the estate Syrah over to Viognier in 2011. All that remains is 0.31 acres (0.125 hectares) of each of the four clones, totaling 1.24 acres (0.50 hectares) of estate Syrah.

We produce an extremely limited quantities of this wine, resulting in a bit of a cult following for it over the years. The Cristom Estate Syrah wines are defined by spice, balance, perfume, texture and nuance, gaining complexity in the bottle for a decade or more.



WINEMAKING

31% whole clusters of hand-harvested and hand-sorted fruit

100% native yeast fermentations

1-3 punch-downs daily in 1-1.5 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 13.5% **TA** 6.3 q/L **pH** 3.51 **BOTTLED** June 15, 2018

PRODUCTION 260 cases

COOPERAGE

19 months in French oak, 36% new

Vintage Notes From a historical perspective, the wines of 2016 bear more than a passing resemblance to two other highly-acclaimed Oregon vintages: 2012 and 2008, years known for producing low yields of small, concentrated berries. Three separate heat swells in early spring of 2016 resulted in three distinct bloom periods, creating small amounts of millerandage, ("chicks and hens") within individual clusters – which we welcome with open arms, as we firmly believe this only adds to the character and complexity of our wines.





