



2017 Jessie Vineyard Pinot Noir



The Jessie Vineyard, named for winegrower-owner Tom Gerrie's great-grandmother Jessie Summers, was established in 1994 after the Gerrie family saw great potential in planting a steep, east-facing hillside to a variety of Pinot Noir clones. Ranging in elevation from 320 ft to 550 ft (98 m to 168 m), this 11.53 acre (4.67 hectare) site is one of the steepest in Oregon, and the most challenging to farm on the Cristom Estate. Jessie is strategically planted at a high density of 2,311 vines per acre (5,710 vines/hectare), based on the philosophy that dense planting creates competition amongst neighboring vines, forcing roots deeper into the topsoil to yield smaller clusters with more concentrated 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

51% whole clusters of hand-harvested and hand-sorted fruit

100% native yeast fermentations

1-3 punch-downs daily in 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 14.0% **TA** 5.4 g/L **pH** 3.71

CLONES Dijon (113, 114, 115, 667, 777) & Pommard

COOPERAGE

18 months in French oak,
53% new

BOTTLED

April 4th 2019

PRODUCTION

917 cases

Vintage Notes With dramatic diurnal shifts, the cool weather at the end of the 2017 season allowed us to pick at our leisure, with high acid and ripe phenological development. A little rain in the middle of September just before harvest was positive, and extended the season by gaining hang time after a dry summer. It was beneficial for the vines to take a small drink of water, and it helped them keep their canopies strong and hang their fruit longer into the season. The clusters were destined to be plentiful and big, so we were faced with the decision to drop fruit to reduce yield and demand on the vines. Sugar accumulation slowed, and we made thoughtful decisions based on the phenolics and natural acidity, rather than be rushed by the warm weather.



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