



## 2017 Marjorie Vineyard Pinot Noir



The famed Marjorie Vineyard boasts Cristom's oldest estate plantings, predating the company back to 1982. Named in honor of winegrower-owner Tom Gerrie's grandmother, Marjorie is distinctive at Cristom both for being own-rooted, and for its lower-density plantings, (605 vines/acre; 1,495 vines/hectacre), with 6 feet between vines and 12 feet between rows. Because of these low density plantings, Marjorie is left with 18-22 clusters per vine, each weighing 70 - 80 grams/cluster depending on the vintage – a testament to the fact that this vineyard produces very small, highly concentrated clusters, and exceptionally dramatic wines.

"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 1-1.5 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** 5.5 g/L      **pH** 3.60

**CLONES** Pommard, Wädenswil and Dijon clones (115, 777)

### COOPERAGE

18 months in French oak  
75% new

### BOTTLED

April 1st, 2019

### PRODUCTION

384 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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