



2017 Estate Syrah



Cristom began experimenting with Syrah in 2002, by grafting over plantings of Chardonnay on the lower slopes of our estate. We carefully selected which vines to graft over, choosing a low-lying block on our hillside where heat accumulation is at its highest on the estate, giving our Syrah the best opportunity to ripen in a moderate maritime climate.

Originally, 2.5 acres (*1.01 hectares*) of Chardonnay were grafted over to four 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

41% 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%

TA 6.1 g/L

pH 3.63

BOTTLED June 21st, 2019

PRODUCTION

193 cases

COOPERAGE

19 months in French oak, 38% new

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, helped extend hang time and the growing season after a dry summer. It was beneficial for the vines to take a small drink of water to help 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.



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