

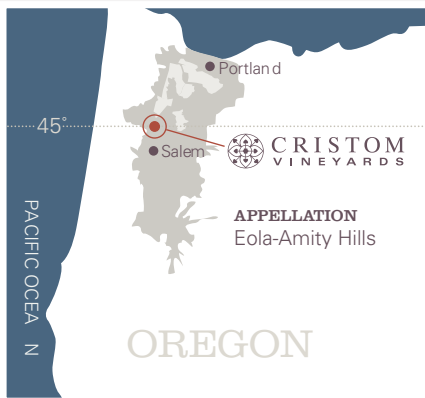


2019 Estate Viognier



Cristom Vineyards has played a unique role in the pioneering of Viognier in the Willamette Valley. We were among the first to grow the varietal with our original estate plantings in 1993, and the first winery to produce an estate bottling of Viognier with our 1996 vintage release. Additionally, Cristom's winemaker Steve Doerner previously produced the varietal during his 14 year tenure with California's legendary Calera Wine Company; making him America's longest running winemaker of Viognier, having produced the varietal for nearly all 40 vintages of his winemaking career.

The Cristom Estate Viognier exhibits the pure, nearly textbook characteristics of this varietal, with floral aromas of orange blossoms, honeysuckle, clover and anise, as well as ripe fruit aromas of peach, apricot, and lychee. Slightly viscous on the palate, with bright and mouth-watering acidity that support the fruit structure of the wine, it is well integrated and perfectly balanced.



WINEMAKING

100% Hand-harvested and hand-sorted fruit

Gently whole-cluster pressed in a pneumatic bladder press and moved to barrel by gravity

Barrel-fermented in a combination of neutral oak barrels and stainless steel barrels

The wine ages on its lees in barrel, after malolactic fermentation, for 9 months

Fined with Bentonite and filtered

ALC 13% TA 6.3 g/L pH 3.25

BOTTLED March 6th, 2020 **PRODUCTION** 890 cases

SOILS Volcanic soils, including Witzel, Nekia and Jory, as well as Missoula Flood Deposits, including Willamette soil.

Vintage Notes Much like 2018, the 2019 vintage was one of the driest Winters and Springs ever on record. Beginning with some of the coldest weather we've had in years and lasting through March, the vintage eventually transitioned into a relatively moderate growing season, with bud break occurring near our long-term average of the first two weeks of April, and bloom the first two weeks of June. Unusual rainfall during the summer, when we're historically experiencing drought conditions, was welcomed during such a dry year, even though it can create farming challenges. We learned a great deal from the 2018 season, the driest on record, equipping us to better preserve small berries in the clusters without desiccation. Slight rains during harvest delayed the vintage slightly, but the rewards went to those who waited out the storms until dry weather the first week of October. We ended the season with 2,450 Growing Degree days (GDD), almost our exact 25-year average of 2,475 GDD, though the season seemed more temperate with the summer and harvest rains.



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