



2016 Paul Gerrie Vineyard Pinot Noir



For over 20 years, Cristom Vineyards founder Paul Gerrie dreamt of acquiring an especially stunning 100-plus acre parcel of land that laid to the north of the original Cristom estate. Shortly before his retirement in 2012, Paul was able to secure this land – capping his legacy with Cristom Vineyards. We are proud to name the Paul Gerrie Vineyard in his honor, as it represents both the culmination of knowledge gained from over a quarter-century of farming in the Eola-Amity Hills, as well as our personal commitment towards producing estate-based wines that possess balance, intensity, and complexity.



WINEMAKING

45% 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 5.6 g/L

pH 3.83

CLONES

Dijon clones (115, 777)

COOPERAGE

18 months in French oak, 40% new

BOTTLED

April 24th, 2018

PRODUCTION

5 barrels

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.



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