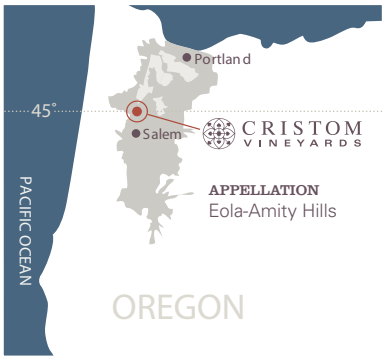
2018 Estate Rosé of Pinot Noir

The 2018 Cristom Rosé of Pinot Noir is comprised entirely of fruit from our Eola-Amity Hills estate. For this release, we blended one cluster from each plant of specific blocks of the Jessie and Louise Vineyards, to the base of the wine, which hails from our third-leaf Paul Gerrie Vineyard plantings. This blending choice brings intensity and weight to the rosé, while at the same time allowing for longer hang time for the Pinot remaining on the vine. Crisp hints of watermelon, petite strawberry and lychee fruit highlight this fresh, vibrant wine.



WINEMAKING

Hand-harvested and hand-sorted fruit

Pressed in a pneumatic bladder press after 15 minutes of skin contact

90 minute gentle press cycle, 6 press loads

75% native yeast fermentation

Aged in neutral Frech Oak barrels for 4 months

Lightly fined with Bentonite and filtered

ALC 13.5% **TA** 7.1 g/L **pH** 3.11

PICK DATE September 19th to October 1st

VINEYARDS

Jessie, Louise & Paul Gerrie Vineyards

BOTTLED

March 4th, 2019

PRODUCTION

725 cases

Vintage Notes

The 2018 growing season was one of the driest years in the agricultural history of the Willamette Valley, and the driest year in Cristom's 26 years of farming this land. The overwhelming majority of Cristom Vineyards is dry-farmed, and thus created challenges with the low water availability. Our older vines fared well with their deep roots driving down into the volcanic hillsides, seeking out the water being held there. This attribute allowed for more hang time and created brighter, red-fruited wines. These wines are showing powerful fruit and firm structure in their youth, and should age well for 12+ years.

CRISTOM VINEYARDS

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SALMON SAFE