

2018 Estate Syrah

Eola-Amity Hills AVA

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 Estate Syrah wine is defined by spice, balance, perfume, texture and nuance, gaining complexity in the bottle for a decade or more.

WINEMAKING

48% whole clusters of hand-harvested and hand-sorted fruit

100% native yeast fermentations

1-3 punch-downs daily in 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

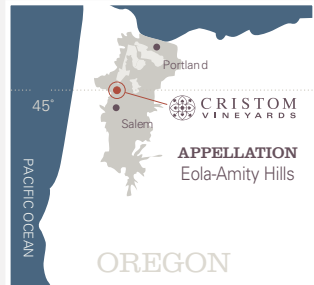
ALC 14.0% **TA** 7.0g/L **pH** 3.37

CLONES 470; 877; 383; 174

COOPERAGE 20 months in French oak, 33% new

NO. OF FERMENTATIONS 1

NO. OF COOPERS USED 2 Coopers; François Frères;
Tonnellerie DeFerrari



VINEYARD SOURCE Louise

BOTTLED July 6th, 2020

PRODUCTION 6 barrels, 156 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 27 years of farming this land. The overwhelming majority of the Cristom Estate is dry-farmed, thus creating challenges with low water availability. Fortunately, our older vines fared well, their deep roots driving down into the volcanic hillsides, seeking out the water held there. This allowed more "hang-time" for the fruit, creating brighter, blue-fruited wines. Showing surprising complexity and firm structure in their youth, these wines will age well for years to come.



CRISTOM
VINEYARDS

503-375-3068 | CRISTOMVINEYARDS.COM
6905 SPRING VALLEY RD. NW | SALEM, OR 97304

