

2017 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

54% 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** 5.3 g/L **pH** 3.71

CLONES Dijon clones (115, 777), Pommard

COOPERAGE 18 months in French oak, 64% new



BOTTLED April 3rd, 2019

PRODUCTION 261 cases

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 was positive and extended the season by gaining hang time after a dry summer. It was beneficial for the vines to take a small drink of water and it helped 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 by the warm weather.



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

