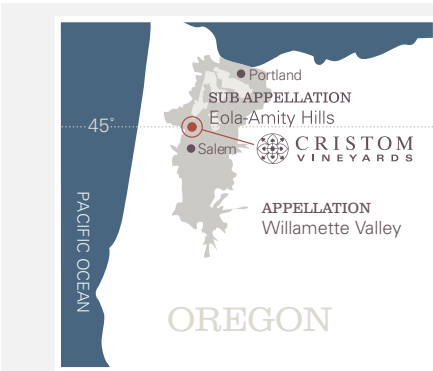




2020 Eola-Amity Hills Chardonnay



Cristom has produced Chardonnay since our founding 30 years ago. We believe Chardonnay from the distinctive Eola-Amity Hills AVA in Oregon to be among the most inspiring wines in the world. Eola Springs Vineyard and Paul Gerrie Vineyard are the structural skeleton with defining acidity and phenolics. Von Oehson and Seven Springs Vineyard flesh out the body of the wine with generous fruit, weight, and length. There is a balance of fresh citrus and floral components, texture and mouthfeel built on a cornerstone of brilliant natural acidity. Concentrated and layered, the wines finish with salinity and a structured mineral edge. Complex aromatically with subtlety and nuance, the wine is perfumed by lemon verbena, chamomile, pineapple, citrus (*think lemon zest and tangerine peel*) and pears.



WINEMAKING

100% hand-harvested fruit
100% native yeast fermentations
Malolactic fermentation in barrel

ALC 13% TA 7.3 g/L pH 3.11

DATES PICKED September 9, September 13-15, September 17, October 1, & October 4, 2020

BOTTLED February 2, 2022

AGING 11 Months in Barrel; 4 Months in Tank, 22% New Oak, 2 Barrels, 1 Puncheon

COOPERAGE 66% Damy (12 barrels), 28% Fouaily (5 barrels), 6% Cavin (1 barrel)

VINEYARD SOURCES Estate vineyards Louise and Paul Gerrie Vineyards; balance from: Eola-Springs, Seven Springs, Stand Sure, Le Royer, Von Oehsen, and X-Omni Vineyards

SOILS Diverse range of volcanic soils

PRODUCTION 80 barrels

Vintage Notes The 2020 growing season may long be remembered as one of the lowest yielding vintages in our history that crafted supremely concentrated wines defined by their acidity. The spring weather was marked by fervent swings of warm and sunny days followed quickly by cool, rainy conditions all the way through bloom that resulted in small berries, and small, loose clusters. The weather during flowering led to some of the smallest clusters and lowest yields in our company history at Cristom. The yields were more than 50% down, but the small berries resulted in concentrated wines of great depth, intensity and quality. 2020 was relatively a dry and warm growing season continuing the ongoing trends we have been experiencing over the past four growing seasons since 2018. Picking continued into October as some late season rains helped to restore some much-needed hydration to the roots. The Chardonnay growing season finished with 2,463 growing degree days (*GDD*), nearly our exact 25-year-average of 2,475 GDD.



CRISTOM
VINEYARDS

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