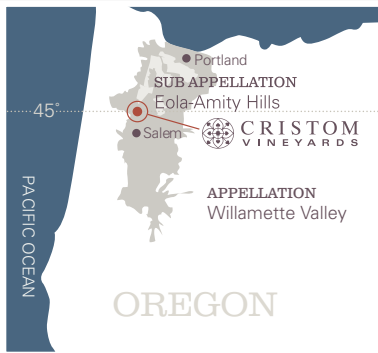




2021 Eola-Amity Hills Rosé of Pinot Noir



The 2021 Eola-Amity Hills Rosé of Pinot Noir is comprised of four diverse vineyard sites, two of which are estate sites that honor the winery’s co-founders and pioneers within the Eola-Amity Hills American Viticultural Area: Paul Gerrie Vineyard, named after visionary Paul Gerrie, and Eileen Vineyard, named after Paul’s wife Eileen Gerrie. Approximately 40% of fruit comes from the Larry Stone Vineyard, named for the renowned master sommelier and founder of Lingua Franca Winery, a neighboring winery to Cristom Vineyards. The Stiling Vineyard rounds out the remainder of our fruit. We were fortunate that all fruit came in at the perfect level of ripeness and acidity for crafting a nuanced and refreshing Rosé.



WINEMAKING

100% hand-harvested fruit
 Pressed in a pneumatic bladder press after 15 minutes of skin contact
 90-minute gentle press cycle, 3 press loads
 100% native yeast fermentation
 Aged in 100% stainless steel for 5 months
 ALC 13.0% TA 6.3 g/L pH 3.19
 CLONE Dijon (113; 667; 777)
 DATES PICKED September 6-8, 2021

VINEYARD SOURCES

40.4% Larry Stone Vineyard;
 34.9% Stiling Vineyard;
 15.3% Paul Gerrie Vineyard;
 9.4% Eileen Vineyard

SOILS volcanic basalt from ancient lava flows, marine sedimentary and alluvial deposits

BOTTLED February 3, 2022

PRODUCTION 843 cases

Vintage Notes The 2021 vintage may come to be defined by the near storybook ending to the growing season that allowed vines to preserve fresh fruit characters in concentrated clusters and achieve greater balance in the wines in one of the driest years in company history. Intermittent rains during a cool bloom period led to extremely small berries and small clusters that are concentrated in flavor and structure; often defining characteristics of a quality year. There were extreme heat spikes in 2021, but thoughtful vineyard practices preserved the small, fragile berries and the fruit looked pristine coming to the winery. The cooler than average weather in August and September helped the growing season to finish with 2,475 growing degree days (*GDD*), which is near our exact average heat accumulation since 1992. Though it was an unusually low water year, we did have around 1.5” of rain fall in the middle of vintage which helped young vines and even older vines planted in our shallowest volcanic soils to gain more hangtime. In the fermenters, native fermentations kicked off with vigor and produced energetic wines notable for their effusive fruity esters. Overall, the 2021 vintage may reveal itself to be one of the greats of the last ten years.



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