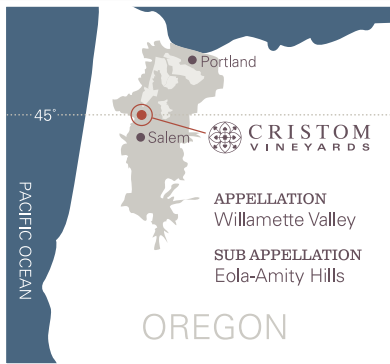




2021 Eola-Amity Hills Chardonnay



Cristom has produced Chardonnay since our founding over 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. Along with Cristom Estate fruit, we select esteemed neighboring vineyards based on their varying attributes, including volcanic soils, in order to craft a Chardonnay with the duality of generosity and tension. The fruit from Eola Springs, Paul Gerrie, and Royer vineyards has defining acidity and phenolics and comprises the structural skeleton of the wine. Von Oehsen, Seven Springs, Stiling, and estate vineyards Eileen and Louise flesh out the body of the wine, creating a balance of fresh citrus and floral components, and inviting texture and mouthfeel. The 2021 Chardonnay is aromatically complex, and with concentrated nuance, delivering intermingled notes of brioche, chamomile, and sweet citrus, all woven in a matrix of salinity that drives a lasting finish.



WINEMAKING

100% hand-harvested

Whole-cluster pressed, settled over-night and moved to barrel

100% native yeast fermentations

Full malolactic fermentation in barrel

AGING 11 months on its lees in 24% new French oak barrels, followed by 5 months in a stainless steel tank

COOPERAGE Damy, Fouailley, Trèmeaux

ALC 13.0% **TA** 6.5 g/L **pH** 3.18

VINEYARD SOURCES

40% Von Oehsen, 23% Eola Springs, 13% Royer, 11% Paul Gerrie, 5% Seven Springs, 4% Stiling, 3% Eileen, 1% Louise

SOILS Diverse range of volcanic soils

VARIETAL Chardonnay

CLONES 72, 76, 95, 96, 548

ESTATE BOTTLED January 18, 2023

PRODUCTION 2,028 cases

Vintage Notes The 2021 vintage may come to be defined by the near storybook ending to the growing season that allowed the 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 hang time. 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.



CRISTOM
VINEYARDS

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