

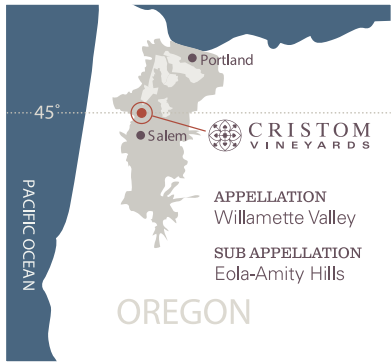


2021 Louise Vineyard Chardonnay



We believe Chardonnay from the Eola-Amity Hills can be among the most inspiring wines in the world. Cristom Vineyards' world-class Chardonnay program has been 30 years in the making, with our founding in 1992. Louise Vineyard was named for Owner and Winegrower Tom Gerrie's Great-Grandmother, Louise Dinkelspiel. There is one half acre of Dijon clone 95 on the northern edge of Louise Vineyard predominately planted on a moderately shallow, gravelly volcanic soil known as Ritner. The east-facing block is densely planted, rising up the hillside from 320 to 370 feet. Vine roots can easily reach through the stony basalt to the gravelly layer, giving the wine a subtle steely minerality.

The 2021 Louise Vineyard Chardonnay exudes aromatic complexity showcasing pear and pineapple with accents of Meyer lemons and subtle elements of finely integrated oak. With a refined and nuanced richness, there is texture and weight in the mid-palate that effortlessly balances the bright and energetic acid structure delivering a fruit profile of fresh citrus, white peach, and lemon rind.



WINEMAKING

100% hand-harvested
Whole-cluster pressed, settled overnight 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

ALC 13.0% **TA** 6.6 g/L **pH** 3.19

ESTATE BOTTLED January 18th, 2023

PRODUCTION 111 cases

VINEYARD SOURCE 100% Louise Vineyard

ACRES 18.19 (7.36 hectares)

ELEVATION 290 feet to 440 feet (88 m to 134 m)

SOILS Columbia River Basalts, including: Jory, Nekia, Ritner and Witzel; Marine Sediments: Helmick and Wellsdale; Missoula Flood silts including: Willamette and Woodburn soils

ASPECT east; southeast

ESTABLISHED 1993

VARIETAL Chardonnay

CLONE 95

FIRST VINTAGE 1996

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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