



2016 Louise Vineyard Pinot Noir



Planted in 1993, Louise Vineyard was named for Cristom winegrower & owner Tom Gerrie’s great-grandmother, Louise Dinkelspiel. The lowest elevation Pinot Noir planting on the Cristom estate, Louise Vineyard can be distinctly separated into an “upper” and “lower” section, divided by a 150 ft. (45.7 m) slope. Because of this unique topography, Louise typically has both some of the earliest and latest fruit harvested each year; in the 2015 vintage, we recorded our earliest-ever pick date, bringing in the first estate fruit of the harvest from the Louise Vineyard on September 1st.

“Cristom’s Pinot Noirs have a purity of fruit, precision, balance, complexity, and elegance that put them in a class by themselves.”
 - Karen MacNeil, author of *The Wine Bible*

CRISTOM VINEYARDS
 APPELLATION
 Eola-Amity Hills

WINEMAKING
 48% whole clusters of hand-harvested and hand-sorted fruit
 100% native yeast fermentations
 1-3 punch-downs daily in 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** 5.7 g/L **pH** 3.77

CLONES Dijon (113, 114, 115, 777) & Pommard

BOTTLED April 26th, 2018 **PRODUCTION** 728 cases

COOPERAGE
 18 months in French oak, 56% new
 28% Tonnellerie François Frères
 22% Sirugue
 17% Tonnellerie Remond
 11% Tonnellerie de Mercurey
 11% Seguin Moreau
 11% Tonnellerie Atelier

Vintage Notes From a historical perspective, the wines of 2016 bear more than a passing resemblance to two other highly-acclaimed Oregon vintages: 2012 and 2008, years known for producing low yields of small, concentrated berries. Three separate heat swells in early spring of 2016 resulted in three distinct bloom periods, creating small amounts of millerandage, (“chicks and hens”) within individual clusters – which we welcome with open arms, as we firmly believe this only adds to the character and complexity of our wines.