

CRISTOM

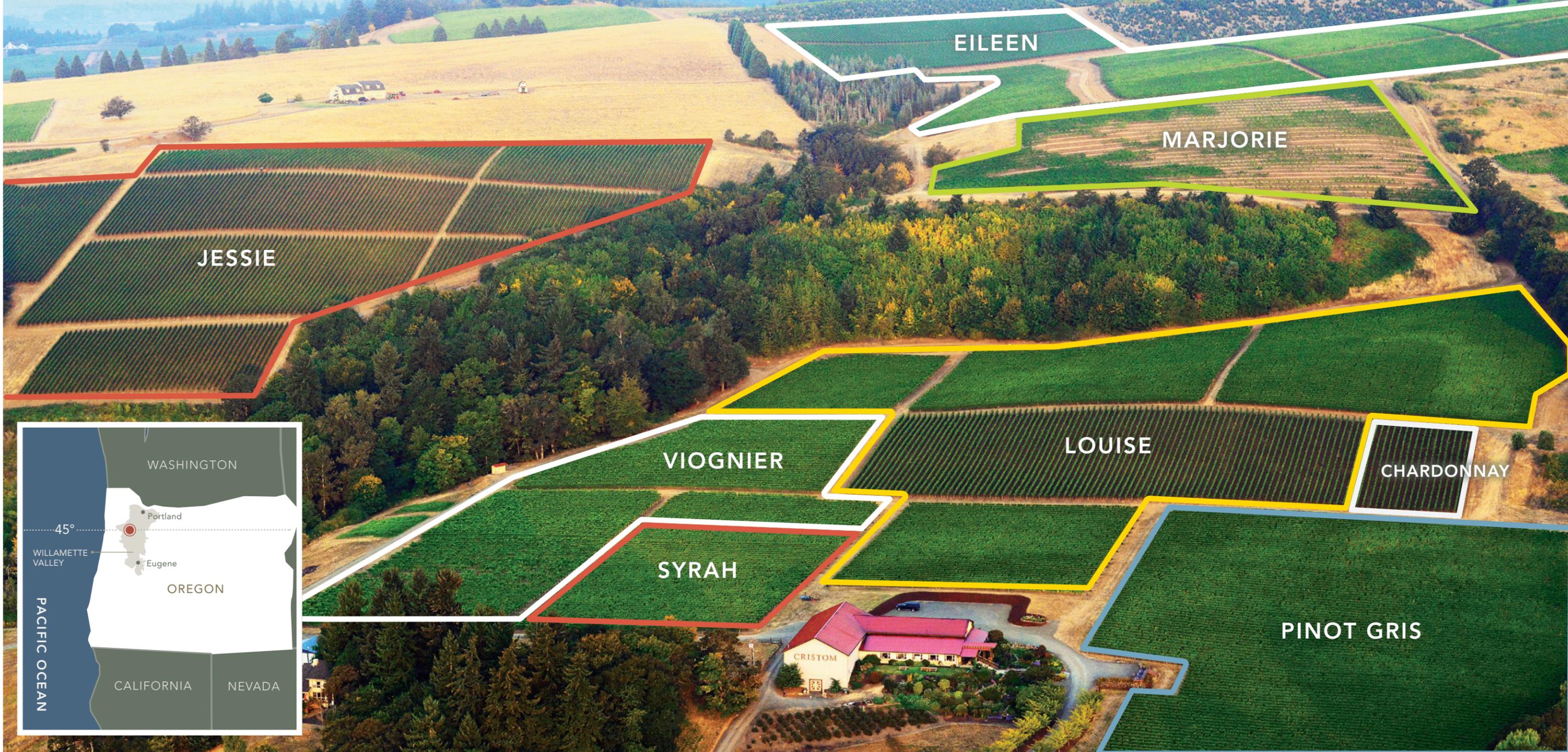
VINEYARDS



(36 miles to Pacific Ocean)

Van Duzer Corridor

Pacific Coast Range



ELEVATION (ft)
800
700
600
500
400
300
200

THE LABEL

The Cristom logo was commissioned as a sort of 'coat of arms' for Paul Gerrie. It was created by the artist Timothy Tyler. The name Cristom honors the Gerrie's two children, Christine and Tom. The estate vineyards are named for Gerrie family matriarchs.



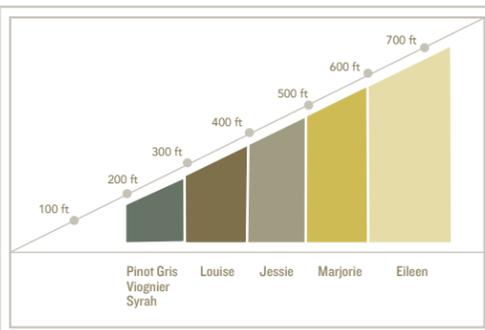
LOCATION + GEOGRAPHY

Cristom is located in the Eola-Amity Hills AVA, a sub-appellation of the greater Willamette Valley AVA.

Cristom is about 10 miles north of Salem, Oregon and 10 miles south of Dundee, Oregon. We are about 36 miles east of the Pacific Ocean and about 65 miles west of the crest of the Cascade Range. We are about ½ mile from the 45th parallel. Our soils are comprised of a wide range of mineral rich volcanic materials that are very well drained.

The Eola-Amity Hills AVA is influenced, and primarily defined by, cool afternoon breezes that blow off the Pacific Ocean. This wind blows directly east and finds its way through the Van Duzer Corridor that is the lowest point in the Pacific Coast Range. It has the effect of quickly lowering vineyard temperatures after warm summer days, helping to preserve acidity and structure in our wines.

ELEVATION BY VINEYARD



PINOT NOIR VINEYARDS

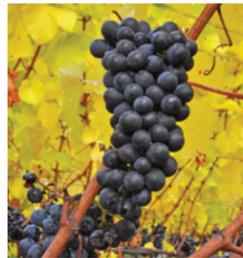
Mark Feltz, our vineyard manager since 1992, is a talented modern farmer with intimate knowledge of the vineyards that he has planted at Cristom over the past 22 years. He and his dedicated year-round crew contribute immeasurably to the quality and consistency of our wines and the success of Cristom.

There are 58.4 acres in vine on our 130 acre property. The vineyards are planted at a high density of around 2300 vines per acre and cropped to produce about 2 tons of fruit per acre.

Cristom has farmed sustainably since 1992 and the vineyards and winery are now Certified Sustainable by the Oregon LIVE program (Low Input Viticulture and Enology). We produce about 13,000 cases of wine each year.



WINEMAKING



Whole Clusters and Native Yeast Fermentations are the hallmarks of the Cristom winemaking style

The extensive use of whole clusters and the exclusive use of native yeast are defining characteristics of Steve Doerner's winemaking. Wines are fermented in open top fermenters, with no pre-fermentation cold soak, and punched down 3 times a day. When the caps drop, and fermentation is complete, the wines are pressed lightly in a pneumatic press. The young wines are then moved into barrel by gravity and with no post-fermentation settling. The wines are aged in a large variety of Burgundian oak barrels. Single-vineyard wines and Sommers Reserve average about 50% new oak for 18 months and Mt Jefferson Cuvée averages about 25% new oak for 12 months. The wines are racked only if necessary. The final blend for Mt Jefferson Cuvée contains an average of 25% whole clusters and the final blends of the single-vineyard wines average around 50% whole clusters. Many of the decisions about whole clusters and the percentages of new oak are based on the vintage year. Bottling takes place under inert gas after a gentle fining by egg whites.

PINOT NOIR WINES

Marjorie Vineyard

8.5 acres. (480-600ft) Originally planted (own-rooted) in 1982. Marjorie Vineyard is unique among our single-vineyards because of its wider spacing and lower density of 605 vines per acre. It was the only vineyard that Cristom kept when the property was purchased in 1992. It is currently being replanted in sections due to Phyloxera. First vintage 1994. Production about 300 cases.

Louise Vineyard

9.25 acres. (300-440ft) Closest to the winery, Louise Vineyard was the first vineyard to be established by Cristom. It has some of the earliest and latest ripening fruit due to a late afternoon sun shadow on the upper slopes. First vintage 1996. Production about 700 cases.

Jessie Vineyard

11.5 acres. (320-560ft) Jessie has a diverse range of soil types and it's on one of the steepest vineyard sites in Oregon. It faces due East. First vintage 1998. Production about 700 cases.

Eileen Vineyard

16.6 acres, including 4 acres (all Wädensvil Clone) added in 2006. (550-720ft) This is our highest elevation vineyard. It faces almost entirely to the Southeast. First vintage 2000. Production about 700 cases.

Mt Jefferson Cuvée Pinot Noir

Comprised of fruit from each of our estate vineyards, along with a small amount of purchased or traded fruit from top sites in the Willamette Valley, 'Mt Jeff' is our flagship wine and it represents about 50% of our production. First vintage 1994. Production about 8000 cases.

Sommers Reserve Pinot Noir

Jessie's (of Jessie Vineyard) maiden name was Sommers and in a continuation of the matriarch series this wine was renamed from Cristom Reserve to Sommers Reserve with the release of the 2004 vintage. Comprised of barrel selections from our estate vineyards and our traded or purchased fruit (about 80% estate). First vintage 1992. Production about 1500 cases.

Signature Cuvée Pinot Noir

In certain vintages, when there are a few barrels in our cellar that are consistently standing out to our winemaker, we bottle a very special cuvée. So far we've only produced this wine in four vintages (1998, 2004, 2005, 2008) The wine is aged for 18 months in 100% new oak barrels and is bottled unfiltered and unfiltered. Production about 75 cases.

BEYOND PINOT NOIR

Estate Syrah

In 2002 a 2.5 acre Chardonnay vineyard was grafted over to Syrah. We selected four clones of Syrah that produce small berries to give them the best chance to ripen here on the 45th parallel. There have been some exceptionally cool vintages and in 3 out of 9 years we have not bottled an Estate Syrah. In 2009/10 we grafted 1.25 acres of Syrah over to Viognier so that the vineyard is now 1.25 acres. First Vintage 2003. Production about 250 cases.

Estate Pinot Gris

Made exclusively from our 5-acre estate vineyard. It is fermented in stainless steel tanks and goes through malolactic fermentation and is aged on its lees. This tends to be a more food friendly version of Pinot Gris with uplifting acidity and great concentration. First Vintage 1995. Production about 1000 cases.

Estate Viognier

Viognier was planted at Cristom in 1993, making it among—if not the, oldest Viognier plantings in the Willamette Valley. Fermented in a combination of neutral barrels and stainless steel barrels. The vineyard is a total of 4 acres. This is a restrained style of Viognier that has varietal character but is more 'racy' than most domestic Viognier. First vintage 1996. Production about 500 cases.

Estate Chardonnay

Produced from a ½ acre hillside parcel that is contiguous to Louise Vineyard. It is fermented in oak barrels and aged for 1 year in 33% new oak. First Vintage 1992. Production around 75 cases.

WINEMAKER

Paul Gerrie recruited Steve Doerner from the Calera Wine Company in 1992, where he had already earned a reputation for making brilliant vineyard designated Pinot Noirs. Steve earned a degree in Biochemistry from UC Davis. He is a gifted and intuitive winemaker who is one of the most respected winemakers in the United States. Steve has been making 'analog' style Pinot Noirs for 36 years.



Paul and Eileen Gerrie founded Cristom in 1992. The property has been developed with the shared vision of Owner, Paul Gerrie, Winemaker, Steve Doerner and Vineyard Manager, Mark Feltz, who have all been at Cristom since the beginning, 22 years ago. We are well known for consistently producing balanced and expressive Pinot Noirs that are considered benchmarks for the region. Our wines are sold in over 40 states and 15 countries.

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www.cristomwines.com

open year-round, Tuesday to Sunday, 11am-5pm

CRISTOM
VINEYARDS