



2021 Marjorie Vineyard Pinot Noir



When founders Paul and Eileen Gerrie purchased the estate in 1992, there was an existing vineyard with tremendous potential planted in the mid-slope of the east facing site. Paul re-named the vineyard Marjorie after his mother and the first single vineyard wine was produced from the 1994 vintage. The vineyard is situated on a gently sloping bench of consistent, moderately deep volcanic soil in the heart of the hillside between the lower slopes of Louise Vineyard and the higher elevation Eileen Vineyard at the crest of the Eola Hills. Marjorie is distinctive at Cristom with lower density plantings, very small, highly concentrated clusters and wide-spacing rows that harken back to the earliest days of Oregon viticulture. First established in 1982 with own-rooted Pinot Noir, the 8.4-acre vineyard has been mostly re-planted now due to Phylloxera but the wines continue to retain the signature concentration, grace, texture and elegance that make this a distinguished site.



WINEMAKING

40% whole cluster
 100% hand-harvested and hand-sorted fruit
 100% native yeast fermentations
 1-3 punch downs daily with occasional pump-over
 1.5 - 5 ton open-top fermenters
 Pressed to tank, settled overnight and then moved to barrel
 Full malolactic fermentation in barrel
 Aged 18 months on lees
 35% new French oak barrels
 Unfined & Unfiltered
 ALC 13.5% TA 5.7 g/L pH 3.47
 ESTATE BOTTLED March 17, 2023
 PRODUCTION 492 cases

VINEYARD SOURCE

100% Marjorie Vineyard
 ACRES 8.42 (3.41 hectares)
 ELEVATION 495 feet to 620 feet (151 m to 189 m)
 SOILS Columbia River Basalts, including: Saum, Witzel and Yamhill
 ASPECT east; southeast
 ESTABLISHED 1982, replanting began in 2004
 VARIETAL Pinot Noir
 CLONES Pinot Noir: Pommard, Wädenswil, and Dijon clones 114, 115, 777
 FIRST VINTAGE 1994

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

503-375-3068 | CRISTOMVINEYARDS.COM | @CRISTOMWINE
 6905 SPRING VALLEY RD. NW | SALEM, OREGON USA
 LAND | STEWARDSHIP | CRAFTSMANSHIP

