



2021 Paul Gerrie Vineyard Pinot Noir



Paul Gerrie Vineyard, named for Cristom's founder, is a consistent, gentle sloping bench of deep volcanic soil just to the north of the original estate in the Eola Hills. For over 20 years Paul dreamt of acquiring the land and made the purchase shortly before his retirement in 2012 - capping his legacy with Cristom Vineyards.

With an unwavering commitment to grow estate fruit in the Eola-Amity Hills, we have been developing Paul Gerrie Vineyard since 2014 to be the cornerstone of the future of Cristom. With more than 22 acres of Pinot Noir and 6 acres of Chardonnay, Paul is now the fundamental vineyard source of our flagship wines Mt. Jefferson Cuvée Pinot Noir and Eola-Amity Hills Chardonnay. The site combines some of the greatest aspects of the Cristom estate - soils, wind, elevation and slope - into a single vineyard that represents the culmination of knowledge gained from three decades of farming in the Eola Hills.



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
 45% new French oak barrels
 Unfined & Unfiltered
 ALC 13.5% TA 5.6 g/L pH 3.51
 ESTATE BOTTLED March 17, 2023
 PRODUCTION 493 cases

VINEYARD SOURCE 100% Paul Gerrie Vineyard

ACRES 28.86 (11.68 hectares)

ELEVATION 540 feet to 800 feet (165 m to 244 m)

SOILS Columbia River Basalts, including: Jory, Saum, Nekia, Yamhill, Gelderman, Ritner and Witzel

ASPECT east; southeast

ESTABLISHED 2014

VARIETAL Pinot Noir; Chardonnay; Gamay

CLONES Pinot Noir: Pommard and Dijon clones 113, 114, 115, 667, 777; Chardonnay: 76, 95, 96 and Seven Springs

FIRST VINTAGE 2016

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.



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 VINEYARDS

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