



Greetings Members,

As I write this, the wind is howling, and a steady rain falls sideways throughout the Cristom Estate. It's officially winter in the Eola-Amity Hills. It's also the perfect time to visit us at the winery and enjoy your complimentary member wine flight paired with our world-class hospitality while nestled in our cozy tasting room.

The winter weather, however, means spring is around the corner. Soon, the vines will spring to life, the Estate will be aglow with lush green vineyards and strikingly beautiful wildflowers, and the cherry trees that line our driveway will be in full bloom.

For now, the rain does not deter our incredible winegrowing and production crews as a distinctive sound rises above the wind – the steady clanking of the bottling line. After months of carefully maturing in barrel and tank, it's time to debut the wines from the stellar 2022 and 2023 vintages.

The 2022 vintage sees the continuation of our beloved Pinot Noir AVA Series wines with the Dundee Hills and McMinnville AVAs. Made in extremely limited quantities, each AVA Pinot Noir blend combines vineyards that are benchmarks for the area and offer an opportunity to explore the Willamette Valley further.

Making its inaugural debut as part of our Grower's Series is the 2022 Björnson Vineyard Pinot Noir, Eola-Amity Hills. Björnson Vineyard is part of a scenic 107-acre farm just over the ridge from Cristom Vineyards. We were drawn to Pattie & Mark Björnson's property for many reasons. Not only do they produce world-class and highly rated wines of their own, but their use of renewable energy and sustainable farming practices to promote ecological balance closely mirrors our philosophy.

Additionally, a single vineyard 2022 Pinot Noir from Durant Vineyard in the Dundee Hills AVA returns. Through our study of vineyard designates, we aim to reveal the full potential of cool-climate wines from the Willamette Valley, and these two winery-exclusive Pinot Noirs highlight a few of our finest neighbor vineyards.

We hope you enjoy tasting Pinot Noirs across three Willamette Valley AVAs, and we invite you to learn more by checking out our new AVA blog post – scan the QR code below.

Rounding out your spring shipment are the vibrant 2022 Eola-Amity Hills Chardonnay and the 2023 Rosé of Pinot Noir. Nuanced and layered, fresh and energetic, these wines pair beautifully with spring dishes and celebrations.

We are delighted to share these new releases with you. They are currently available to our members only, and we are honored to present them to you first.

Lastly, this is an exciting year of change for our membership program, and the entire Cristom team extends their thanks for your continued support. Please review our Membership webpage to explore the enhanced benefits available to you. Don't hesitate to reach out if you have questions regarding the wines in your shipment, your membership enrollment, or if I can assist in any way.

Warm Regards,

Kevin MacDormand | Director, Membership

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2022 Pinot Noir, Björnson Vineyard Sustainably dry-farmed, with no-till, and surrounded by a forest reserve, this Eola-Amity Hills vineyard has moderate elevation, Nekia and Jory volcanic soils, varied aspects, and a mix of Dijon and Pommard clones. Unctuous ripe dark cherry, alpine strawberry, and wild bramble intermingle with tobacco and herbal aromas. Refined tannins create a gorgeous texture on the palate with sultry flavors of dark cherry, orange liqueur, earthy forest floor, and dusty clay.

44% whole cluster and native yeast fermentations, aged 14 months in 17% new French oak

CASES PRODUCED: 145 | **NEW & WINERY EXCLUSIVE**

2022 Pinot Noir, Durant Vineyard Established in 1973 on a south-facing slope over deep volcanic soils in the Dundee Hills, Durant Vineyard is a historic, pioneering site in Oregon viticulture. Fragrant aromas of penetrating red cherry and dried herbs. Silky texture with rich, bright red cherry and rosemary, and nuances of nutmeg, Cerignola olives, and toasted oak lead to a long finish.

30% whole cluster and native yeast fermentations, aged 10 months in 17% new French oak

CASES PRODUCED: 147 | **WINERY EXCLUSIVE**

2022 Pinot Noir, Dundee Hills AVA This blend of the pioneering Arcus and Durant Vineyards, both established in 1973, captures the pure, elegant, red-fruit flavors that come from the deep Jory volcanic soils of the region, famously known as the "red hills of Dundee." A classic Dundee Hills expression with high-toned red cherry, strawberry, and raspberry coulis, a depth of floral and savory notes comprised of crushed rose petals and herb-crusted meat, culminating in a long, silky finish.

44% whole cluster and native yeast fermentations, aged 10 months in 29% new French oak

CASES PRODUCED: 147 | **WINERY EXCLUSIVE**

2022 Pinot Noir, McMinnville AVA A blend of the pioneering Hyland and Meredith Mitchell Vineyards planted in some of Oregon's oldest and most geologically complex soils, the region's dry and cool climate produces distinctive wines with great structure. Pronounced cherry and black raspberry intertwine with distinct spicy and savory notes of white pepper and charred flat iron steak. Lean and powerful with vibrant acidity, rich fruit, and a long finish.

40% whole cluster and native yeast fermentations, aged 10 months in 22% new French oak

CASES PRODUCED: 225 | **WINERY EXCLUSIVE**

2021 Syrah, Louise Vineyard We craft limited quantities of Syrah from only 400 vines planted on one-third of an acre in Louise Vineyard. Since 2003, we've produced a classic cool-climate expression with savory and spicy characters. Perfumed aromas of herbs de Provence, black cherry and currant, and savory notes of peppered jerky and Kalamata olives. Elegant texture with flavors of smoky blueberry, brined olives, black tea, and a brambly finish.

74% whole cluster and native yeast fermentations, aged 16 months in a concrete egg and neutral French oak barrels

CASES PRODUCED: 104

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2021 Pinot Noir, Eola Springs Vineyard Originally planted in 1972, this is a pioneering and geologically complex site in the Eola-Amity Hills. Rising to 450 feet, the vineyard's position in the throat of the Van Duzer Corridor provides ample ventilation to temper the vines. The intensified diurnal effect preserves the bright acidity and produces small, concentrated berries. The wine is complex with pronounced aromas and flavors of violets, blackberry tart, ripe black cherry, and Asian spice. Crunchy tannins lead to a persistent finish. *49% whole cluster and native yeast fermentations, aged 18 months in 33% new French oak*
CASES PRODUCED: 148 | WINERY EXCLUSIVE

2023 Pinot Gris, Louise Vineyard Established in 1993 on a combination of Missoula Flood Silts and ancient marine sedimentary soils, our 1.65 acres of gently sloping Pinot Gris vines in Louise Vineyard yield a wine with vibrant acidity and profound minerality. Seamless and bright with Asian pear, golden kiwi, and white tea characters. The finish is distinctive and lingering with minerality and herbaceous notes of Fernleaf and nettle. *Whole cluster pressed and native yeast fermentation, no MLF, aged four months on its lees in a stainless steel tank*
CASES PRODUCED: 250

2022 Chardonnay, Eola-Amity Hills A blend of benchmark vineyard sites in the Eola-Amity Hills, including the Cristom estate, the combination of volcanic soils, elevations, and the cool marine influence, yield a Chardonnay with tension and generosity. Aromatically complex, the wine delivers intermingled notes of brioche, toasted meringue, lemon curd, and minerality. Zesty Meyer lemon, ginger, and cardamon drive interest on the palate, with a satisfying viscosity and bright acidity that lead to a long finish. *Whole cluster pressed and native yeast fermentation, full MLF, aged 11 months on its lees in 20% new French oak barrels, followed by five months in stainless steel tanks*
CASES PRODUCED: 2,525

2023 Rosé of Pinot Noir, Eola-Amity Hills Crafted in limited quantities, this Rosé of Pinot Noir represents the cool-climate, volcanic Eola-Amity Hills, delivering bright fruit and lively acidity. Effusive aromatics and flavors of jasmine and honeysuckle florals, tart citrus and berry, and crunchy white peach. Tingling salinity, firm structure, vibrant acidity, and lean stone fruit envelop the palate. *Whole cluster pressed and native yeast fermentation, no MLF, aged four months on its lees in stainless steel tanks*
CASES PRODUCED: 220

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