



## 2022 Eileen Vineyard Pinot Noir Eola-Amity Hills | Willamette Valley, Oregon



Perched at the crest of the Eola Hills, Eileen Vineyard, named after co-founder Eileen Gerrie, rises to over 735 feet and has commanding views of the Cascade Range to the east and the Oregon Coast Range to the west. First established in 1997, it has grown to nearly 22 acres of Pinot Noir.

Eileen Vineyard is among our farm's highest elevation and most geologically complex sites. It has our most wind-swept vines and the most diverse collection of Pinot Noir clonal selections. The vineyard is defined by the cold, fierce Pacific Ocean winds that blast the site via the Van Duzer Corridor and by the dramatic volcanic soil variation and depths from ancient basalt flows.

This distinctive vineyard produces tiny berries with thick skins, leading to a higher skin-to-juice ratio. The resulting wines are structured, vibrant, and persistent.



**VARIETAL** Pinot Noir

**FIRST VINTAGE** 2000

**CLONES** Pommard, Wädenswil, and Dijon clones 114, 115, and 777

**HARVEST DATES** October 3 to October 16, 2022

**VINEYARD SOURCE** 100% Eileen Vineyard

**VOLCANIC SOILS** Columbia River Basalts, including Jory, Saum, Nekia, Ritner, Wtzel and Yamhill

**CLIMATE**

The Eola-Amity Hills are influenced by the cool afternoon Pacific Ocean breezes that enter the Willamette Valley through the Van Duzer Corridor

**WINEMAKING**

100% hand-harvested  
51% whole-cluster fermentation  
100% native yeast fermentations  
Unfined and unfiltered

**AGING**

17 months on its lees  
in 32% new French oak barrels  
ALC 13.5% TA 5.0 g/L pH 3.67

**ESTATE BOTTLED** March 6, 2024

**PRODUCTION** 816 cases

**FORMATS AVAILABLE** 375ml, 750ml, 1.5L

**WINEMAKING TEAM** Daniel Estrin, Winemaker & Vineyard Manager; Chris Butler, Assistant Winemaker; Tom Gerrie, Winegrower & Owner

**Vintage Notes** The 2022 vintage began in a customary Willamette Valley fashion, cool and wet. An unseasonably warm February and March followed, leading to a relatively early budbreak. Mother Nature proved unpredictable with the arrival of a rare cold air mass phenomenon in mid-April, and potential threats to the vintage. Thankfully, the Cristom Estate was spared from frost damage, but the shock of the cold snap and the cool, wet spring that followed significantly extended the growing season. We observed near-perfect conditions for bloom in late-June, yielding a generous fruit set of tight clusters and large berries. A long, warm, and sunny summer extended the growing season into October, helping the grapes achieve ripeness and stave off any late season viticulture challenges.

**Tasting Notes** Alluring aromas of sweet plum, cola, lavender, sage, and jasmine, as well as notes of licorice and savory leather. The palate is dense and textural, with flavors of black currant, dried blueberry, and dried oak bark and supple tannins that elongate the finish.



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