



2022 Jessie Vineyard Pinot Noir

Eola-Amity Hills | Willamette Valley, Oregon



First established in 1994, Jessie Vineyard was named for founder Paul Gerrie’s paternal grandmother, Jessie Sommers Gerrie. Dramatically steep, with a diverse range of volcanic soils and strong influence from Pacific Ocean winds, Jessie may be the most challenging vineyard to farm, yet the most distinctive site on the Cristom estate.

It is the only estate vineyard where all vine rows are planted with the steep hillside slope in an east-west orientation and entirely planted at 2,311 vines per acre. This prevents terracing and naturally helps protect the fruit from the afternoon sun, preserving bright fruit and floral aromatics. Additionally, the dense planting creates competition amongst neighboring vines, forcing roots deeper into the soil, helping to derive a greater character and a sense of place in the wines.

These 11.5 acres of Pinot Noir situated in the mid-slope of our east-facing hillside produce some of the most seductive and complex wines we craft.



VARIETAL Pinot Noir

FIRST VINTAGE 1998

CLONES Pommard and Dijon clones 667, 777, 114, and 115

HARVEST DATES September 23 to October 12, 2022

VINEYARD SOURCE 100% Jessie Vineyard

VOLCANIC SOILS Columbia River Basalts, including Jory, Saum, Nekia, Gelderman, Ritner, Witzel

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
49% whole-cluster fermentation
100% native yeast fermentations
Unfined and unfiltered

AGING

17 months on its lees
in 30% new French oak barrels

ALC 13.5% TA 5.1 g/L pH 3.71

ESTATE BOTTLED March 5, 2024

PRODUCTION 798 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 Floral, umami, and savory characters of rose petals, shiitake mushrooms, and charcuterie intermingle with crunchy cherry and strawberry rhubarb. Firm, textural tannins and fresh acidity lead to a persistent finish.



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