



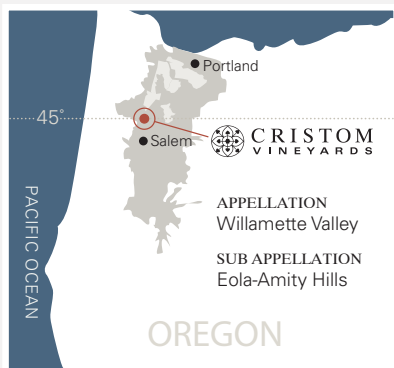
2022 Louise Vineyard Pinot Noir Eola-Amity Hills | Willamette Valley, Oregon



Established in 1993, Louise Vineyard is named after second-generation Winegrower and Owner Tom Gerrie’s great-grandmother. Planted on the lowest slopes of the estate, Louise is a microcosm of the diversity of soils in the Eola-Amity Hills. The vines are predominantly planted over a range of volcanic soils, though they are also influenced by Marine Sedimentary soils and Missoula Flood silts, further contributing to the intensity and complexity of the fruit.

Protected by a small forest to the west and south, Louise is more sheltered from the cold Pacific Ocean winds than the other estate vineyards, helping to soften the focused acidity in the wines.

Collectively, the 12.3 acres of Pinot Noir vines stitched into the hillside are now the oldest at Cristom, and the 27–31-year-old vines contribute to the wine’s richness.



VARIETAL Pinot Noir

FIRST VINTAGE 1996

CLONES Pommard and Dijon clones 113, 114, 115, and 777

HARVEST DATES September 27 to October 14, 2022

VINEYARD SOURCE 100% Louise Vineyard

VOLCANIC SOILS Columbia River Basalts (Jory, Saum, Nekia, Gelderman, Ritner, Witzel); Marine Sediments (Helmick and Wellsdale); Missoula Flood Silts (Willamette and Woodburn)

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
58% 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** 3.72

ESTATE BOTTLED March 4, 2024

PRODUCTION 792 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 Sultry aromas of dense Asian spice, Rainier cherries, hoisin sauce, and nutmeg. Unctuous and expansive on the palate with supple tannins and flavors of crunchy plum, baking spice, dark chocolate, and herbal nuances.



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VINEYARDS

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