



## 2022 Marjorie Vineyard Pinot Noir

Eola-Amity Hills | Willamette Valley, Oregon



When founders Paul and Eileen Gerrie purchased the estate in 1992, an existing vineyard planted on the mid-slope of the east-facing site had tremendous potential. The Gerries renamed the vineyard Marjorie after Paul's mother, and the first single-vineyard wine was produced from the 1994 vintage.

This vineyard is situated on a gently sloping bench of mostly consistent, moderately deep volcanic soil in the heart of the hillside between Louise Vineyard and Eileen Vineyard.

First established in 1982 with own-rooted heritage clones of Pinot Noir, including Pommard, Wädenswil, and Martini selections, the vineyard had lower-density plantings featuring wide-spacing rows that harkened back to the earliest days of Oregon viticulture.

Now mostly replanted beginning in 2004 due to Phylloxera, just over five acres of Pinot Noir continue to produce very small, highly concentrated clusters that retain the signature concentration, grace, texture, and elegance in the wine that makes this a distinguished site.



**VARIETAL** Pinot Noir

**FIRST VINTAGE** 1994

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

**HARVEST DATES** October 3 to 6, 2022

**VINEYARD SOURCE** 100% Marjorie Vineyard

**VOLCANIC SOILS** Columbia River Basalts, including Saum, Yamhill, and 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  
48% whole-cluster fermentation  
100% native yeast fermentations  
Unfined and unfiltered

**AGING**

17 months on its lees  
in 36% new French oak barrels

ALC 13.5% TA 5.1 g/L pH 3.68

**ESTATE BOTTLED** March 6, 2024

**PRODUCTION** 665 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** Intricate aromas of dried thyme, savory poblano pepper, and bright red fruits suggesting raspberry, red cherry, and dusty bramble. Herbal and red fruit characters carry over to the palate with the addition of cranberry and dried blueberry. Firm and elegant tannins and fresh acidity provide balance and structure.



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