



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



Named after Cristom’s founder, Paul Gerrie Vineyard is a consistent, gentle sloping bench of deep volcanic soil just to the north of the original estate in the Eola Hills. For over twenty years, founder Paul Gerrie dreamt of acquiring the land and made the purchase shortly before his retirement in 2012, capping his legacy with Cristom Vineyards.

With an unwavering commitment to grow estate fruit, we have been developing Paul Gerrie Vineyard since 2014 to be the cornerstone of Cristom’s future. The site combines some of the greatest aspects of the Cristom estate—deep volcanic soils, bracing winds, and high elevation—into a single vineyard. It represents the culmination of knowledge gained from three decades of farming in the Eola-Amity Hills.

The 22 acres of Pinot Noir produce a wine with powerful tannins, lively acidity, and persistent juicy, minerally, and spicy flavors.



**VARIETAL** Pinot Noir

**FIRST VINTAGE** 2016

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

**HARVEST DATES** October 11 to 17, 2022

**VINEYARD SOURCE** 100% Paul Gerrie Vineyard

**VOLCANIC SOILS** Columbia River Basalts, including Jory, Saum, Nekia, Yamhill, Gelderman, Ritner, 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  
50% whole-cluster fermentation  
100% native yeast fermentations  
Unfined and unfiltered

**AGING**

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

ALC 13.5% TA 5.4 g/L pH 3.67

**ESTATE BOTTLED** March 6, 2024

**PRODUCTION** 593 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** Earthy aromas with notes of cola and red currant. This energetic Pinot Noir has bright acidity, lively tannins, and flavors of cherry, raspberry, sweet citrus, and spiced notes of tobacco and licorice, culminating in a persistent finish.



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VINEYARDS

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