



## 2022 Eola-Amity Hills Chardonnay



We believe Chardonnay from the distinctive Eola-Amity Hills AVA in Oregon is among the most inspiring wines in the world. Cristom has grown and produced Chardonnay since our founding over 30 years ago. Our Eola-Amity Hills Chardonnay is at the epicenter of our Chardonnay program.

Chardonnay is grown and farmed using biodynamic and organic methods at our Louise, Eileen, and Paul Gerrie Vineyards. Along with Cristom Estate fruit, we select esteemed neighboring vineyards based on their sustainable farming practices and varying attributes, including volcanic soils, to craft a Chardonnay with the duality of generosity and tension. The fruit from Paul Gerrie, Royer, and Eola Springs vineyards has defining acidity and phenolics and comprises the structural skeleton of the wine. Von Oehson, Seven Springs, Stiling, and estate vineyards Eileen and Louise flesh out the body of the wine, creating a balance of fresh citrus and floral components and an inviting texture and mouthfeel.



### VARIETAL Chardonnay

CLONES 76, 95, 96, 548, Seven Springs, 107, 124, 27

HARVEST DATES September 27 to October 7, 2022

VINEYARD SOURCES 30% Von Oehsen, 27% Royer, 17% Paul Gerrie, 10% Stiling, 6% Seven Springs, 4% Eola Springs, 3% Eileen, 3% Louise

VOLCANIC SOILS Columbia River Basalts

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

Whole-cluster pressed, settled over-night and moved to barrel

100% native yeast fermentations

Full malolactic fermentation in barrel

AGING 11 months on its lees in 20% new French oak barrels, followed by 5 months in stainless steel tanks

ALC 13.0% TA 6.2 g/L pH 3.24

ESTATE BOTTLED January 11, 2024

PRODUCTION 2,405 cases

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** The 2022 Chardonnay is aromatically complex, with intermingled notes of brioche, toasted meringue, lemon curd, and minerality. Zesty Meyer lemon, ginger, and cardamon drive interest on the palate, with a satisfying viscosity and bright acidity that lead to a long finish.



**CRISTOM**  
VINEYARDS

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