



CRISTOM
VINEYARDS

Fall 2024 Wine Releases

NEW PINOT NOIR RELEASES

2023 Pinot Noir, Mt. Jefferson Cuvée “Mt. Jeff” embodies Cristom's hallmark style, marrying whole cluster and native yeast fermentations with a focus on Cristom Estate fruit—a record 77% in the 2023 vintage—complemented by benchmark vineyard sites in the Eola-Amity Hills. A fresh, wild, and savory expression with vibrant acidity and an elegant structure. Aromas of blackberry bramble, dark cherry, and huckleberry seamlessly intertwine with savory hints of curry leaves and lobster mushrooms, accented by subtle notes of dried orange peel and baking spices. Earthy and floral elements—forest floor, conifer needles, and rose hips—carry through to the palate, beautifully integrated with bright raspberry and cherry, leading to a long, spicy finish. **Suggested Pairing:** Apricot-Glazed Cornish Hens *45% whole cluster and native yeast fermentations. Aged 11 months in 26% new French oak barrels. Unfined, unfiltered.*

2022 Pinot Noir, Eileen Vineyard Perched at the crest of the Eola Hills (735 ft) on the Cristom estate, Eileen is defined by the cold Pacific Ocean winds that blast the site via the Van Duzer Corridor. The wine has alluring aromas of sweet plum, cola, lavender, sage, and jasmine, as well as notes of licorice and savory leather. The palate is dense and textural, with flavors of black currant, dried blueberry, and dried oak bark and supple tannins that elongate the finish. **Suggested Pairing:** Sheet Pan Pork Chops with Apples *51% whole cluster and native yeast fermentations. Aged 17 months in 32% new French oak barrels. Unfined, unfiltered.*
CASES PRODUCED: 816 | ACCOLADES: 97 pts Decanter, 97 pts JebDunnuck.com, 96 pts International Wine Report, 95 pts Vinous

2022 Pinot Noir, Jessie Vineyard The 11.5 acres of dramatically steep, densely planted Pinot Noir planted on the mid-slope of our east-facing hillside produce some of the most seductive and complex wines we craft. 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. **Suggested Pairing:** Wild Rice Stuffed Acorn Squash *49% whole cluster and native yeast fermentations. Aged 17 months in 30% new French oak barrels. Unfined, unfiltered.*
CASES PRODUCED: 798 | ACCOLADES: 96 pts Decanter, 96 pts JebDunnuck.com, 96 pts International Wine Report, 92 pts Vinous

2022 Pinot Noir, Louise Vineyard Planted from 1993-1996 on our lower southeast-facing slope and sheltered by a small forest, Louise is more protected from the cold Pacific Ocean winds and is the most geologically diverse with volcanic and marine sedimentary soils. 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. **Suggested Pairing:** Classic Beef Bourguignon *58% whole cluster and native yeast fermentations. Aged 17 months in 30% new French oak barrels. Unfined, unfiltered.*
CASES PRODUCED: 792 | ACCOLADES: 96 pts JebDunnuck.com, 95 pts Decanter, 95 pts International Wine Report, 94 pts Vinous

2022 Pinot Noir, Marjorie Vineyard Just over five acres of Pinot Noir on a gently sloping bench of moderately deep volcanic soil in the heart of the hillside—the oldest vineyard on the estate—produce small, highly concentrated clusters. 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. **Suggested Pairing:** Pistachio Crusted Rack of Lamb *48% whole cluster and native yeast fermentations. Aged 17 months in 36% new French oak barrels. Unfined, unfiltered.*
CASES PRODUCED: 665 | ACCOLADES: 97 pts JebDunnuck.com, 97 pts & EC International Wine Report, 96 pts Decanter, 93 pts Vinous

2022 Pinot Noir, Paul Gerrie Vineyard Established in 2014, Paul Gerrie Vineyard combines some of the greatest aspects of the estate—deep volcanic soils, bracing winds, high elevation (540-800 ft), and a gently sloping bench—into a single vineyard. 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. **Suggested Pairing:** Creamy Mushroom Risotto
50% whole cluster and native yeast fermentations. Aged 17 months in 17% new French oak barrels. Unfined, unfiltered.
CASES PRODUCED: 595 | ACCOLADES: 98 pts JebDunnuck.com, 97 pts & EC International Wine Report, 96 pts Decanter, 94+ pts Vinous

2022 Pinot Noir, Meredith Mitchell Vineyard This pioneering site was established in 1988 with own-rooted vines over rocky volcanic soils. Pinot Noir from the McMinnville AVA consistently delivers bright red fruit and focused, refreshing acidity in the glass. A matrix of floral, spice, red fruit, and savory aromas transition to the palate, revealing rich cherry compote and nuances of tobacco and potpourri. Concentrated and structured, it is balanced with lively acidity and fine, chalky tannins, culminating in a prolonged, dry finish. *52% whole cluster and native yeast fermentations. Aged 17 months in 17% new French oak barrels. Unfined, unfiltered.*
CASES PRODUCED: 147 | WINERY EXCLUSIVE | | **Suggested Pairing:** Apple Cider Braised Brisket

NEW WHITE WINE RELEASES

2023 Viognier, Louise Vineyard Cristom pioneered Viognier in the Willamette Valley with our 1993 planting. Fragrant aromas of citrus blossom, honeysuckle, key lime, turmeric, and flaky pie crust. The palate is lushly textured and exquisitely balanced, with bright acidity and a distinctive earthiness, complemented by juicy green citrus—pomelo and key lime—white tea, and a hint of salinity. *Whole cluster pressed, settled overnight, and fermented with native yeasts in a combination of neutral French oak barrels, stainless steel tanks, and a concrete egg; no malolactic fermentation. Aged five months on its lees.*
CASES PRODUCED: 520 | **Suggested Pairing:** Baba Ganoush and Warm Pita

2022 Chardonnay, Seven Springs Vineyard Established in 1982 on a volcanic slope (500-600 ft) in the Eola-Amity Hills, Seven Springs Vineyard is a pioneering site of distinction. The Pacific Ocean winds strongly influence it, producing Chardonnay with a simultaneous richness and mineral drive. Captivating aromas of orange blossom, bright citrus, pine sap, morning dew, matchstick, and vanilla wafer. The palate is elegantly textured with enveloping minerality and vibrant acidity, harmonized with rich Meyer lemon and dried orange peel. Subtle hints of oyster shell add to the refined, mineral-driven finish. **Suggested Pairing:** Dan Dan Sichuan Noodles
Whole cluster pressed and native yeast fermentation; full malolactic fermentation. Aged 11 months on its lees in 36% new French oak barrels, followed by five months in stainless steel tanks.
CASES PRODUCED: 153 | ACCOLADES: 96 pts International Wine Report, 95 pts Decanter, 95 pts JebDunnuck.com, 94 pts JamesSuckling.com

NEW RED WINE RELEASES

2022 Syrah, Louise Vineyard We craft limited quantities of Syrah from only 400 vines planted on one-third of an acre in Louise Vineyard. Since 2003, we've produced a classic cool-climate expression with savory and spicy characters. Perfumed aromas of violet, black cherry, and dried herbs, interwoven with savory notes of peppered charcuterie and tapenade. The palate is elegantly textured, offering flavors of blueberry tart, crushed gravel, brined olive, and black tea, leading to a lingering, savory finish. *73% whole cluster and native yeast fermentations. Aged 17 months in neutral French oak barrels and a concrete egg. Unfined, unfiltered.*
CASES PRODUCED: 185 | **Suggested Pairing:** Coffee Brined Pork Tenderloin

2023 Gamay Noir, Eola-Amity Hills Crafted with whole clusters and native yeasts in a carbonic style, this limited-production Gamay Noir captures the varietal's fresh, bright fruits and delicate floral bouquet. Fragrant aromas of raspberry coulis, bramble, dried cranberries, and a subtle touch of graphite. On the palate, juicy cherry and mulberry are complemented by sandalwood and dried herb notes. With vibrant acidity and a satisfyingly crunchy texture. Serve slightly chilled. **Suggested Pairing:** Honey and Soy Glazed Chicken Thighs
100% whole cluster carbonic maceration in a sealed tank. Pressed to tank to finish primary fermentation with native yeasts. Moved to neutral French oak barrels and aged six months. Unfined, unfiltered. CASES PRODUCED: 308 | WINERY EXCLUSIVE

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