



Greetings Members,

Annually, as spring ramps up and summer approaches, we are treated to a spectacle of vibrant colors as the Estate comes to life. It's truly remarkable to witness that biodiversity, which is captured in the glass, too. The multitude of winegrowing and agricultural paradigms we follow—organic and biodynamic farming principles, agroecology, permaculture, and integrative pest management methods—help to enrich the soil, promote a diverse, living, natural ecosystem, and enhance the quality of fruit, ultimately **deepening the expression of terroir** in our wines.

We are incredibly pleased with the high quality of the 2022 and 2023 vintages—they show **equal promise** as the stellar 2021 vintage.

While an early bud break and a rare spring cold air mass threatened the 2022 vintage, thankfully, the Cristom estate was spared, and the warm, sunny growing season that followed was significantly extended. Near-perfect conditions for bloom yielded a generous fruit set of tight clusters and large berries, and the resulting wines have **supple tannins and excellent fruit character**, are approachable in their youth, and are well-structured for aging.

The summer **6-Bottle Reds** release includes four Pinot Noirs. We are incredibly excited to introduce our **new 2022 Pinot Noir Clonal Series**. These wines highlight the clonal diversity on our Estate and are a labor of love for our winegrowing and production team. Crafted to showcase the nuanced differences between the Wädenswil, 114, and 777 Pinot Noir clones, they are all sourced from our Eileen Vineyard. Additionally, as part of our Grower's Series, we share the **2022 Meredith Mitchell Vineyard Pinot Noir** from the McMinnville AVA. This wine consistently delights with its intense bright red fruit and structured tannins.

Rounding out the shipment is the first red wine of the 2023 vintage. The **2023 Eola-Amity Hills Gamay Noir** marks the third vintage of this beautiful wine, which is crafted using 100% carbonic maceration, resulting in unctuously fruity flavors. Sourcing fruit from our Paul Gerrie Vineyard and neighboring Björnson Vineyard produces a Gamay Noir reminiscent of renowned Cru Beaujolais but uniquely Oregonian.

We are delighted to share these new releases with you, all of which are currently **member-exclusive**.

Lastly, we have a few great opportunities for you to visit the Estate. On Saturday, July 20th, we will host a **Member Appreciation Event**. This will be a fantastic opportunity to view the Estate in all of its summer glory and taste the new releases. Local favorite Runaway Kitchen will be on-site grilling up delicious burgers, and we'll also have live music. Please use the QR code below to reserve your spot. Additionally, our **Hello, Friday Socials** have returned from May to October on the second Friday of the month. They are complimentary for members and guests (up to four people). Learn more about these events and your member benefits, and view digital copies of our member newsletters on our **enhanced Membership webpage**.

The entire Cristom team thanks you for your continued support. Please get in touch with me if you have questions about the wines in your shipment or your membership enrollment or if I can assist in any way.

Warm Regards,

Kevin MacDormand | Director, Membership  
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Reserve Tickets  
to Member  
Appreciation Party



View  
Our Blog





## NEW PINOT NOIR CLONAL SERIES

Clonal diversity is crucial to the uniqueness of Cristom's estate vineyards and its Pinot Noir expressions. With over 1,000 clones of Pinot Noir, variants adapt and thrive in different climates and impart distinct aroma and flavor characteristics and levels of tannins and body on the wine's style.

**2022 Pinot Noir, 114 Clone, Eileen Vineyard** This micro-lot of estate-grown Pinot Noir spotlights Clone 114 and how, in combination with our terroir, it exhibits fragrant, earthy aromas and savory and spicy characters. Pronounced aromas of red licorice, bright red fruits, bay leaf, and wood ear mushroom. A nice density of fruit with a light bramble character and herbaceous and anise notes. Elevated acidity, great tension, and low tannin make it excellent for food pairing.

*56% whole cluster and native yeast fermentations. Aged 15 months in 25% new French oak barrels. Unfined, unfiltered.*

CASES PRODUCED: 100 | WINERY EXCLUSIVE

**2022 Pinot Noir, 777 Clone, Eileen Vineyard** This micro-lot of estate-grown Pinot Noir spotlights Clone 777 and how, in combination with our terroir, it exhibits sultry aromas, bright acidity, and robust dark fruit flavors. Dense, dark cherries, cola, roses, and a touch of woodiness are present on the nose. The wine is structured with powdery tannins and a lingering finish.

*49% whole cluster and native yeast fermentations. Aged 15 months in 25% new French oak barrels. Unfined, unfiltered.*

CASES PRODUCED: 100 | WINERY EXCLUSIVE

**2022 Pinot Noir, Wädenswil Clone, Eileen Vineyard** This micro-lot of estate-grown Pinot Noir spotlights the Wädenswil Clone and how, in combination with our terroir, it exhibits herbaceous, spicy, and earthy characters. Broodingly savory, with black cherry and floral and dried herb aromas of thyme, oregano, fennel, and cumin seed. Lean and spicy on the palate with bramble, black tea, and cacao.

*65% whole cluster and native yeast fermentations. Aged 15 months in 25% new French oak barrels. Unfined, unfiltered.*

CASES PRODUCED: 100 | WINERY EXCLUSIVE

## NEW RED WINE RELEASES

**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, this wine is excellent served slightly chilled and pairs seamlessly with a variety of dishes.

*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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**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

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## NEW WHITE WINE RELEASES

**2023 Pinot Gris Skin Contact, Louise Vineyard** Made in limited quantities, this Skin Contact Pinot Gris is a winemaking exploration to craft a complex wine from Louise Vineyard vines, established in 1993. Following contact with the skins, we retained our classical white winemaking techniques, yielding a unique wine of interest. Fragrant aromas of hibiscus, luscious white peach, ripe strawberry, and a hint of nutmeg. A textural entry with balanced acidity, a burst of juicy clementine, and notes of ginger spice tantalize the palate and linger in a long finish.  
*Destemmed and macerated on the skins for four days. Pressed, settled, and moved to barrel. Native yeast fermentation, no MLF. Aged five months on its lees in neutral French oak barrels.*  
CASES PRODUCED: 63 | WINERY EXCLUSIVE

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**2022 Chardonnay, Louise Vineyard** We craft limited quantities of Chardonnay from our half-acre planted in 1995 over rocky, volcanic soils on our east-facing hillside. It exudes aromatic complexity, showcasing dynamic citrus with accents of lemon verbena, lemon tart, snowy peonies, and fresh honeycomb. With a refined and nuanced richness, the texture and weight in the mid-palate effortlessly balance the bright and energetic acid structure, delivering a fruit profile of Meyer lemon pith and mandarin flesh, fresh salinity and oyster shell, subtle elements of finely integrated oak, and a mineral-driven finish.  
*Whole cluster pressed and native yeast fermentation, full MLF. Aged 11 months on its lees in 24% new French oak barrels, followed by five months in stainless steel tanks.*  
CASES PRODUCED: 100

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**Reorder the  
Wines You Love.**

