



“RED HILLS OF DUNDEE”

Sheltered from the Pacific Ocean breeze by its position between the Coast Range and the Chehalem Mountains, the Dundee Hills AVA is defined by ancient, deep Jory volcanic soils known for excellent drainage and their oxidized red coloring—famously known as the “red hills of Dundee.” The wines have a distinctive silkiness and pure, elegant red-fruit flavors.

COAST RANGE FOOTHILLS

Vines in the McMinnville AVA are planted in some of Oregon's oldest and most geologically complex soils. The Pacific Ocean's influence provides a cool and dry microclimate, and the distinctive wines offer great structure, intense black fruit, and earthy and spice notes.



AVA SERIES TASTING

TASTE THE NUANCES OF TERROIR + MICRO CLIMATES

WILLAMETTE VALLEY 101

The Willamette Valley is located within the “Ring of Fire.” Just off the coast of the Pacific Northwest lies the Cascadia Subduction Zone (CSZ) caused by the Juan de Fuca Plate moving east toward the North American Plate (continent) and subducting underneath it. The Willamette Valley and its unique soils and topography are the result of hundreds of millions of years of volcanic activity.

Established in 1983, the valley stretches 150 miles long – from the Columbia River in Portland in the north to the Calapooya Mountains outside Eugene in the south – and 60 miles wide. It is largely protected by the Coast Range to the west and the Cascade Range to the east. It experiences damp, cool winters and warm, dry summers and has extended growing season, which is tempered by a large diurnal temperature shift from day to night.



AN “ISLAND-LIKE” RIDGE

The Ribbon Ridge AVA is a separate uplift nestled within the Chehalem Mountains that rises to 680 feet, giving it an island-like appearance. The ridge comprises 40 to 50-million-year-old marine sedimentary Willakenzie soil. The well-drained, consistently fine, and moderately deep soils derived from sandstone and siltstone typically produce perfumed wines with floral and spicy characters and defining bright acidity.


WINEMAKING DATA

HARVESTED: hand-picked & hand-sorted between 9/10-9/29/2021
FERMENTATION: 39%-48% Whole Clusters; Native Yeasts
AGING: 11 months in 29% - 44% new French oak
WINEMAKING: 1-3 punch downs daily with occasional pump over; unfined & unfiltered; 13.5% abv
PRODUCTION: approximately 160-220 cases of each bottling
BOTTLED: 08/16/2022



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SINCE 1992

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