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### “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.

### DUNDEE HILLS WINEMAKING DATA

**HARVESTED:** hand-picked & hand-sorted between 10/06-10/07/2022  
**FERMENTATION:** 44% Whole Clusters; Native Yeasts  
**AGING:** 10 months in 29% new French oak  
**WINEMAKING:** 1-3 punch downs daily with occasional pump over; unfinned & unfiltered; 13.5% abv  
**PRODUCTION:** 173 cases  
**BOTTLED:** 08/15/2023



## 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.

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### 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.

### McMINNVILLE WINEMAKING DATA

**HARVESTED:** hand-picked & hand-sorted 10/19/2022  
**FERMENTATION:** 40% Whole Clusters; Native Yeasts  
**AGING:** 10 months in 22% new French oak  
**WINEMAKING:** 1-3 punch downs daily with occasional pump over; unfinned & unfiltered; 13.5% abv  
**PRODUCTION:** 223 cases  
**BOTTLED:** 08/15/2023