



Greetings Members,

It's been a glorious summer here at the Cristom Estate. We hope you've had a chance to explore our 2024 growing season updates and farm activities in our recent **blog post**. Scan the QR code below to revisit or read it for the first time. We've always aimed to share more of our story and behind-the-scenes insights with you, and we're pleased to have covered key topics in *Our Journal* this year—including the time-honored winemaking technique of whole cluster fermentation, a cornerstone of Cristom since our inception.

Your **6-Bottle Mixed** fall shipment is particularly noteworthy as it features the highly anticipated new vintage release of two **2022 Cristom Estate single-vineyard Pinot Noirs from Eileen and Louise Vineyards**. The 2022 vintage features supple tannins and vibrant red fruit and is both approachable in its youth and well-structured for aging.

We are humbled to share that our 2022 single vineyard Pinot Noirs and Chardonnays were recently received exceptionally well by Vinous Editor and Oregon Critic Eric Guido. He described the portfolio as "classy," noting, "**The wines are regal and focused**, with a solid core of pure fruit and structure to carry them for years in the cellar."

Fall also marks the release of our **flagship Mt. Jefferson Cuvée**, a *go-to* Pinot Noir that embodies our hallmark style—a wine shaped by coastal winds and volcanic geography and made with whole cluster and native yeast fermentations—and always over-delivers. The **2023 vintage** is comprised of **77% Estate fruit** from our five world-class vineyards—the highest percentage in Cristom's 29 vintages of crafting this iconic wine!

Rounding out the shipment are the newest releases of our Estate **2023 Louise Vineyard Viognier**—from 30-year-old vines, the exquisitely balanced **2022 Seven Springs Vineyard Chardonnay**, and our sublimely elegant, cool-climate Estate **2022 Louise Vineyard Syrah**.

These wines represent the root of what we do here at Cristom—**craft honest wines** that record the vintage and reflect a special sense of place—whether highlighting a distinguished single vineyard or the Eola-Amity Hills AVA.

Recommended **food pairing ideas** accompany these fall-release wines. Perfect thought starters to invite friends to *Come Over October*, share friendship and wine, or get a jump-start on holiday entertainment plans!

As the holiday season approaches, we wish you a **joyful year-end** filled with memorable moments with family and friends. If you'd like to share the gift of Cristom, we are happy to assist you with various unique offerings across gift sets, gift cards, and corporate gifting.

We are honored to share each new vintage and limited-production bottlings with you. Your continued support and membership are integral to our **30+ year legacy and 100-year vision!** Please do not hesitate to reach out if you have any questions or suggestions to enhance your membership experience. You can now **text** the Membership team directly at (971) 225-0975.

Warm Regards,

Kevin MacDormand | Director, Membership  
Direct: 503.375.3068 x256 membership@cristomvineyards.com





**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

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## 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

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## 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

**Reorder the  
Wines You Love.**

