



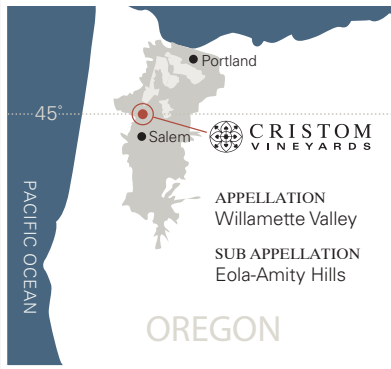
2023 Louise Vineyard Viognier

Eola-Amity Hills | Willamette Valley, Oregon



Cristom Vineyards played a unique role in pioneering Viognier in the Willamette Valley with our original Louise Vineyard plantings dating back to 1993. Louise Vineyard is named after second-generation Winegrower and Owner Tom Gerrie’s great-grandmother. Planted on the lowest slopes of the estate, Louise is a microcosm of the diversity of soils in the Eola-Amity Hills. The southeast-facing Viognier blocks are predominantly planted over a range of volcanic soils that grade downslope from very deep Jory, then to a band of shallow and rocky soils in the mid-slope, and then back to Jory. In 2003, we expanded our Viognier plantings down the hill into Missoula Flood silt soils.

20–30-year-old vines, multiple vine spacings, and three different rootstocks over an elevation range rising from 285 ft to 355 ft, combined with extraordinary geological diversity, result in Viognier fruit that can be broad-ranging and complex. The wine exhibits a lush texture and pure, nearly textbook characteristics of this varietal.



VARIETAL Viognier

CLONE 1

FIRST VINTAGE 1996

VINEYARD SOURCE 100% Louise Vineyard

VOLCANIC SOILS Columbia River Basalts, including: Jory, Nekia, Ritner and Witzel; Missoula Flood silts including: Willamette and Woodburn soils

ELEVATION 285 feet to 355 feet (87 m to 108 m)

ASPECT Southeast

CLIMATE The Eola-Amity Hills AVA straddles the 45th parallel, has diverse volcanic soils, and is influenced by the cool Pacific Ocean winds through the Van Duzer Corridor.

HARVEST DATE September 17, 2023

WINEMAKING

100% hand-harvested
Whole-cluster pressed, settled overnight
100% native yeast fermentations

AGING 5 months on its lees in neutral French oak barrels and a concrete egg

ALC 13.0% **TA** 7.3 g/L **pH** 3.08

ESTATE BOTTLED March 5, 2024

PRODUCTION 520 cases (9L)

FORMAT 750ml

SRP \$30

WINEMAKING TEAM Daniel Estrin, Winemaker & Vineyard Manager; Chris Butler, Associate Winemaker; Tom Gerrie, Winegrower & Owner

Vintage Notes The 2023 vintage began with a customary cool, wet spring in the Willamette Valley. While bud break was delayed, warm temperatures arrived in May, and bloom advanced quickly. Summer was consistently warm and dry, creating ideal, low-stress conditions for vineyard vigor—a brief heat wave in mid-August accelerating ripening. Harvest in the Willamette Valley began early and with a flurry, with Cristom commencing on September 7th. The harvest season was compressed, and by late September, 85% of the grapes were picked before late September rains refreshed the remaining fruit on the vines, elongating the fruit development and broadening the flavor profile.

Tasting Notes 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.



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