



**CRISTOM**  
VINEYARDS

## 12-Bottle Benchmark Members Spring 2025 Wine Releases

**2023 Pinot Noir, Arcus Vineyard** Originally planted in 1973 and owned by Archery Summit, this site in the Dundee Hills AVA is a steep, bowl-shaped planting on volcanic soils. Earthy aromas of forest floor, dried canes, and shiitake mushrooms are complemented by notes of dried alpine strawberries. The structured palate unfolds with flavors of dark cherry galette, wild berries, dried pine needles, and blood orange. *43% whole cluster and native yeast fermentations. Aged 16 months in 33% new French oak barrels. Unfined, unfiltered; 13.5% ABV*  
CASES PRODUCED: 147 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Meat-Stuffed Poblanos with Cilantro-Lime Sauce

**2023 Pinot Noir, Stermer Vineyard** Established in 1997 in the Yamhill-Carlton AVA, this site is organically farmed on ancient marine sedimentary soils. Intense aromas of dark cherry, anise, and tobacco lead into a bold palate brimming with bramble, blistered Bing cherry, Morello cherry brandy, and sour cherry. The wine is powerful and vibrant, with high acidity and a firmly structured mid-palate. *20% whole cluster and native yeast fermentations. Aged 16 months in 40% new French oak barrels. Unfined, unfiltered; 13.5% ABV*  
CASES PRODUCED: 122 | NEW & WINERY EXCLUSIVE | SUGGESTED PAIRING: Mole Poblano

**2023 Pinot Noir, Holmes Hill Vineyard** Established in 1999, this is a high-elevation site in the Eola-Amity Hills AVA that produces age-worthy Pinot Noir with vibrant acidity. The aromatic sweetness of ripe blackberry bramble, potpourri, and baking spices fills the nose. The palate is robust, with chewy tannins framing deep flavors of black cherry and black tea, accented by hints of earth and dried herbs. *51% whole cluster and native yeast fermentations. Aged 15 months in 20% new French oak barrels. Unfined, unfiltered; 13.5% ABV*  
CASES PRODUCED: 49 | NEW & WINERY EXCLUSIVE | SUGGESTED PAIRING: Italian Wedding Lasagna Soup

**2023 Pinot Noir, Dundee Hills AVA** This blend of the pioneering Durant Vineyard (78%) and Arcus Vineyard (22%) captures the classic expression from the region's deep Jory volcanic soils. Intricate aromas of raspberry pastry, cherry cola, and freshly trimmed green beans. The palate showcases elegant tannins, balanced acidity, and flavors of ripe strawberries, raspberry compote, and goji berries, lifted by a peppery, herbal freshness. *23% whole cluster and native yeast fermentations. Aged 11 months in 22% new French oak barrels. Unfined, unfiltered; 13.5% ABV*  
CASES PRODUCED: 220 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Chicken Pot Pie with Leeks & Thyme

**2023 Pinot Noir, Yamhill-Carlton AVA** This blend from Abbott Claim Vineyard (56%) and Stermer Vineyard (44%) yields a texturally-driven wine—a result of the coarse-grained ancient sedimentary soil it's grown on. Aromas of dried blueberries, cherry cocktail, and tobacco. The palate opens delicately before revealing crunchy tannins and layered flavors of sweet red berries, dried blackberry, black tea, dried tobacco leaf, and toasted oak. *30% whole cluster and native yeast fermentations. Aged 11 months in 33% new French oak barrels. Unfined, unfiltered; 13.5% ABV*  
CASES PRODUCED: 220 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Braised Brisket Potato Tot Casserole

**2023 Pinot Noir, Ribbon Ridge AVA** This blend from Armstrong Vineyard (72%) and Trisaetum Vineyard (28%) showcases how the region's consistently fine and deep soils produce wines with complex dark fruits and bright acidity. This expression features earthy aromas of dried pine needles and lightly charred chanterelle mushrooms. The vibrant palate displays complexity with freshly baked blackberry tart and black currant, savory layers of red miso, dried kelp, and umami, and spiced nuances of black tea and leather. *40% whole cluster and native yeast fermentations. Aged 11 months in 43% new French oak barrels. Unfined, unfiltered; 13.5% ABV*  
CASES PRODUCED: 171 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Pork & Porcini Meatballs

**2023 Pinot Noir, Clone 115** Fragrant and expressive, this micro-lot of estate-grown Pinot Noir has earthy aromas of wet conifers and dusty sandalwood, layered with floral potpourri and warm baking spices hinting at clove. Vibrant, salivating acidity is balanced by supple tannins, while flavors of crunchy cherry and rose hips intertwine with savory saline notes and holiday spice, creating an energetic and captivating palate. *56% whole cluster and native yeast fermentations. Aged 16 months in 25% new French oak barrels. Unfined, unfiltered; 13.5% ABV*  
CASES PRODUCED: 98 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Miso Red Bean Patties

**2023 Pinot Noir, Clone 777** Opulent and lush, this micro-lot of estate-grown Pinot Noir opens with robust aromas of dried wild berries, ripe strawberries, cherries, and a hint of savory puff pastry. A broad, weighty entry with soft, chalky tannins introduces rich, sweet fruit flavors of black cherry, bramble, and ripe raspberry pie, accented by subtle green edges. A deep umami character carries through the long, savory finish. *44% whole cluster and native yeast fermentations. Aged 16 months in 25% new French oak barrels. Unfiltered, unfiltered; 13.5% ABV*  
CASES PRODUCED: 98 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Baingan Bharta (Eggplant Curry) with Naan

**2023 Pinot Noir, Pommard Clone** Floral and spicy, this micro-lot estate-grown Pinot Noir is layered with complex aromas and flavors of ripe cherry and wild blackberry, lifted by the oily sweetness of tangerine peel. Nuances of dried roses, clove, woody herbs, and dried leather add depth. The palate is powerful and broad, framed by firm, dry tannins that extend into a long, structured finish. *39% whole cluster and native yeast fermentations. Aged 16 months in 25% new French oak barrels. Unfiltered, unfiltered; 13.5% ABV*  
CASES PRODUCED: 98 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Mushroom & Cabbage Wellington

**2019 Pinot Noir, Louise Vineyard** Established in 1993 on our lower southeast-facing slope and sheltered by a small forest, Louise Vineyard is the most geologically complex site at Cristom. The wine has a softened, focused acidity and intense complexity. *45% whole cluster and native yeast fermentations. Aged in 37% new French oak barrels. Unfiltered; 14.0% ABV*  
CASES PRODUCED: 746 | LIBRARY RE-RELEASE | ACCOLADES: 95 JS, 94 RP WA, 94 Vinous, 92 & Cellar Selection WE, 92 Decanter, 91 WS

**2022 Syrah, Louise Vineyard** Since 2003, we've produced a classic, cool-climate Syrah from only 400 vines planted on one-third of an acre in Louise Vineyard. 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. Unfiltered, unfiltered; 13.5% ABV*  
CASES PRODUCED: 185 | SUGGESTED PAIRING: Coffee Brined Pork Tenderloin

**2023 Chardonnay, Eola-Amity Hills AVA** A blend of benchmark sites including the Cristom Estate, the combination of volcanic soils, elevations, and the cool marine influence, yield a Chardonnay with tension and generosity. Bright and expressive, it captures the essence of its origins with aromas of Meyer lemon, brioche toast, ocean spray, and sweet citrus. A touch of saline enhances vibrant flavors of lemon zest, Lemonhead candy, and green accents of fern leaf and nettle. A phenolic, salivating finish lingers with hints of graham cracker crust for added depth. *Whole cluster pressed; fermented with native yeasts in French oak barrels, 21% new; full malolactic fermentation. Aged 11 months on its lees, followed by five months in stainless steel tanks. 13% ABV*  
CASES PRODUCED: 2,405 | FLAGSHIP CHARDONNAY | SUGGESTED PAIRING: Soba Noodles with Grilled Shrimp & Cilantro

**2023 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. Aromas of bright lemon verbena, lemon pot de crème, holiday spice, and brioche captivate the senses. The unctuous texture and mid-palate weight bring a refined, nuanced richness, effortlessly balancing the bright, energetic acid structure. This interplay reveals a zesty fruit profile of fleshy citrus, orange peel, and green pineapple, with subtle elements of finely integrated oak and a mineral-driven finish. *Whole cluster pressed; fermented with native yeasts in French oak barrels, 52% new; full malolactic fermentation. Aged 11 months on its lees, followed by five months in stainless steel tanks. 13.0% ABV*  
CASES PRODUCED: 103 | SUGGESTED PAIRING: Pan Seared Scallops with Curried Lemon Butter

**2023 Chardonnay, Seven Springs Vineyard** Established in 1982 on a volcanic slope in the Eola-Amity Hills, this pioneering site of distinction is strongly influenced by the Pacific Ocean winds. Aromatically complex, with vibrant notes of mandarin peel, starfruit, chamomile, and lemon thyme, layered with savory hints of poblano pepper and crumbled pie crust. Brilliant acidity energizes the palate, while a mouth-filling texture enhances flavors of green pineapple, clementine, and warm toaster strudel laced with a touch of nutmeg. *Whole cluster pressed; fermented with native yeasts in French oak barrels, 36% new; full malolactic fermentation. Aged 11 months on its lees, followed by five months in stainless steel tanks. 13.0% ABV*  
CASES PRODUCED: 153 | SUGGESTED PAIRING: Spinach and Smoked Salmon Salad with Lemon Dill Dressing

**2024 Pinot Gris, Louise Vineyard** Established in 1993 on a combination of Missoula Flood Silts and ancient marine sedimentary soils, our 1.65 acres of gently sloping Pinot Gris vines in Louise Vineyard yield a wine with vibrant acidity and profound minerality. Bright and zesty, it showcases lively acidity and a delicate phenolic texture. Notes of Asian pear, tart green apple, sweet citrus, and white florals intertwine with hints of candied ginger and saline. A distinctive, lingering finish carries vibrant minerality and juicy depth. *Whole cluster pressed; fermented with native yeasts in a concrete egg and stainless steel tanks. Aged four months on its lees. 13.0% ABV*  
CASES PRODUCED: 94 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Mediterranean-Style Steamed Clams

**2024 Rosé of Pinot Noir, Eola-Amity Hills AVA** Crafted in limited quantities, our Rosé represents the cool-climate, volcanic Eola-Amity Hills, delivering bright fruit and lively acidity. Fragrant aromas of white raspberry and strawberry mingle with citrusy orange blossom and ripe mango. The wine offers a textural entry with cleansing acidity, supporting rich, juicy flavors of white strawberry, white peach, and red gooseberry. *Whole cluster pressed; fermented with native yeasts in a stainless-steel tank. Aged four months on its lees. 13.0% ABV*  
CASES PRODUCED: 239 | SUGGESTED PAIRING: Strawberry Burrata Salad

FOR QUESTIONS OR ASSISTANCE,  
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