



NEW PINOT NOIR 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 that produces extremely low yields, resulting in intensely complex and floral wines. Earthy aromas of forest floor, dried canes, and shiitake mushrooms are complemented by notes of dried alpine strawberries. The palate unfolds with flavors of dark cherry galette, wild berries, dried pine needles, and blood orange, all framed by a tightly knit structure.

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, Stermer Vineyard is organically farmed on ancient marine sedimentary Willakenzie 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 and an important contributor to Cristom's Mt. Jefferson Cuvée. Typically, one of the last picks, it 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%), both established in 1973, captures the pure, elegant, red-fruit flavors that come from the region's deep Jory volcanic soils. Intricate aromas of raspberry pastry, cherry cola, and freshly trimmed green beans introduce this classic expression. The palate unfolds with ripe strawberries, raspberry compote, and goji berries, lifted by a peppery, herbal freshness and supported by balanced acidity and elegant tannins.

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 of fruit from Abbott Claim Vineyard (56%) and Stermer Vineyard (44%), both benchmarks for the area, yields a texturally-driven wine with rich, expansive, dark fruit—a result of the coarse-grained ancient sedimentary soil it's grown on. Aromas of dried blueberries, cherry cocktail, and tobacco greet the nose. 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 is a blend of fruit from Armstrong Vineyard (72%) and Trisaetum Vineyard (28%), both benchmarks for the area. The region's consistently fine and deep soils derived from sandstone and siltstone typically produce wines with complex dark fruits and bright acidity. Earthy aromas of dried pine needles and lightly charred chanterelle mushrooms set the stage. On the palate, freshly baked blackberry tart and black currant shine, while savory layers of red miso, dried kelp, and umami intertwine with spiced nuances of black tea and leather, adding depth and complexity.

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

NEW WHITE & LIGHT WINE RELEASES

2023 Chardonnay, Eola-Amity Hills AVA A blend of benchmark vineyard sites in the Eola-Amity Hills, 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, this Chardonnay 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, all unfolding on a textured mid-palate. A phenolic, salivating finish lingers with hints of graham cracker crust for added depth.

Whole cluster pressed, settled overnight, and moved to French oak barrels, 21% new. Fermented with native yeasts; full malolactic fermentation. Aged 11 months on its lees in French oak barrels, followed by five months in stainless steel tanks. 13% ABV
CASES PRODUCED: 2,405 | FLAGSHIP CHARDONNAY | SUGGESTED PAIRING: Soba Noodles with Grilled Shrimp & Cilantro

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, settled overnight, and moved to a concrete egg and stainless steel tanks. Fermented with native yeasts. No malolactic fermentation. 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, this Rosé of Pinot Noir 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, settled overnight, and moved to a stainless steel tank. Fermented with native yeasts. No malolactic fermentation. Aged four months on its lees. 13.0% ABV
CASES PRODUCED: 239 | SUGGESTED PAIRING: Strawberry Burrata Salad

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