



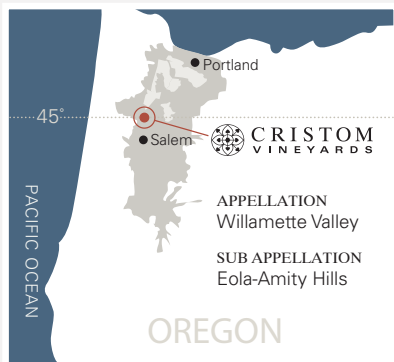
## 2023 Eileen Vineyard Chardonnay



We believe Chardonnay from the Eola-Amity Hills of Oregon can be among the most inspiring wines in the world. Cristom Vineyards' world-class Chardonnay program has been 30+ years in the making since our founding in 1992.

Perched in a 'Goldilocks position' at the crest of the Eola Hills, Eileen Vineyard's 2.4 acres of Chardonnay, planted between 2018 and 2019, rise to 750 feet—the highest planting on the Cristom Estate. Five premier clones (76, 27, 107, 124, and 548) were intentionally selected to create a compelling, multi-layered expression.

Eileen Vineyard—named for co-founder Eileen Gerrie—is defined by the fierce, cold Pacific Ocean winds that sweep through the Van Duzer Corridor, with the wind's influence most pronounced in these blocks. The soils, a dramatic mix of shallow and deep volcanic deposits from ancient Columbia River Basalt flows—including Jory, Saum, Nekia, Ritner, Witzel and Yamhill—adds further complexity. The resulting wine reflects the site's intensity, with electric acidity, a dynamic phenolic character, generous texture, and a fresh, persistent, and layered fruit profile.



VARIETAL Chardonnay

CLONES 76, 27, 107, 124, and 548

VINEYARD SOURCE 100% Eileen (estate)

ACRES 2.4 (0.97 hectares)

ELEVATION up to 750 feet (228 meters)

VOLCANIC SOILS Columbia River Basalts, including: Jory, Saum, Nekia, Ritner, Witzel, Yamhill

ASPECT south, southeast, east

HARVEST DATE September 18, 2023

### WINEMAKING

100% hand-harvested

Whole-cluster pressed, settled overnight and moved to barrel

100% native yeast fermentations

Full malolactic fermentation in barrel

AGING 11 months on its lees in 52% new French oak barrels, followed by 5 months in stainless steel tanks

ALC 13.0% TA 6.8 g/L pH 3.12

ESTATE BOTTLED January 15, 2025

PRODUCTION 103 cases SRP \$70

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** Dynamic aromas of stone fruit, pineapple, and a hint of jalapeño are complemented by delicate white floral notes reminiscent of jasmine. The palate offers a textured mouthfeel, layered with flavors of blood orange, sweet clementine citrus, and a touch of baking spice. Vibrant acidity balances the wine's density and enhances the mineral-driven finish.



**CRISTOM**  
VINEYARDS

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