



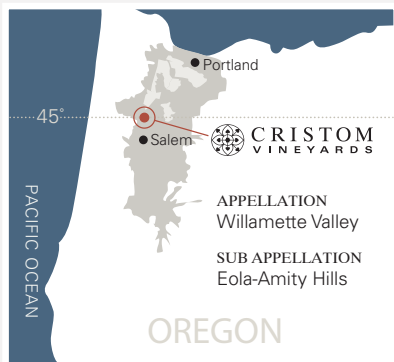
2023 Louise Vineyard Chardonnay



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. Our first estate Chardonnay from Louise Vineyard debuted in 1996 and leads our single vineyard offerings.

There is a one-half acre of Dijon clone 95, which is densely planted on the northern edge of the vineyard, rising up the east-facing hillside from 320 to 370 feet. Vine roots can easily reach the moderately shallow, gravelly volcanic soil known as Ritner, giving the wine a subtle steely minerality.

Established in 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 vines are predominantly planted over a range of volcanic soils, though they are also influenced by Marine Sedimentary soils and Missoula Flood silts, further contributing to the intensity and complexity of the fruit. Protected by a small forest to the west and south, Louise is more sheltered from the cold Pacific Ocean winds.



VARIETAL Chardonnay

CLONS 95

VINEYARD SOURCE 100% Louise (estate)

ACRES 0.5 (0.20 hectares)

ELEVATION 320 to 370 feet (98 to 113 meters)

VOLCANIC SOILS Columbia River Basalts, including: Ritner and Yamhill

ASPECT east

HARVEST DATE September 9, 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 6.6 g/L pH 3.2

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 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.



CRISTOM
VINEYARDS

503-375-3068 | CRISTOMVINEYARDS.COM | @CRISTOMWINE
6905 SPRING VALLEY RD. NW | SALEM, OREGON USA
LAND | STEWARDSHIP | CRAFTSMANSHIP

