



NEW RELEASE

WILLAMETTE VALLEY 2023 CHARDONNAY

The Willamette Valley Chardonnay is a collection of barrels from benchmark vineyards across the valley, including our own estate. This Chardonnay blend is whole cluster pressed and vinified using native yeast fermentations in French oak barrels, aged 11 months in barrel and stainless steel. Each barrel of this wine receives the same astute care and precision as the wines chosen to go into our Eola-Amity Hills Chardonnay and single vineyard Chardonnays, only crafted to represent the greater Willamette Valley AVA. The resulting wine is vibrant, balanced, and uniquely Cristom.

Vineyards:

- **35% Estate:** 28% Paul Gerrie, 5% Louise, 2% Eileen;
- **65% Grower:** benchmark sites, including Seven Springs Vineyard

Winemaking:

- Whole cluster pressed
- Native yeast fermentations and full MLF
- Aged 11 months on its lees in 10% new French oak barrels and stainless steel

Estate bottled: August 12, 2024

Cases Produced: 555 (9L)

Vintage Notes: The 2023 vintage started with a cool and wet spring, resulting in a late bud break and slow initial growth. However, late spring ushered in warmer temperatures, and the vines went into overdrive. Fine warm weather for the remainder of the season resulted in optimal growing conditions, providing an abundant fruit set of excellent quality. The ideal weather permitted precise pick timing and a relatively early harvest. Chardonnay was harvested the first week of September with near-perfect chemistry.



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VINEYARDS

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