



NEW & WINERY-EXCLUSIVE FIELD BLEND

2024 PINOT NOIR - PINOT GRIS CO-FERMENT

This unique Field Blend is a co-fermentation of 50% Pinot Noir and 50% Pinot Gris from neighboring blocks in our Louise Vineyard. The result is a wine that is both structured and expressive—floral on the nose, full-bodied on the palate, and elegant throughout. The Pinot Gris brings lift, vibrancy, and aromatic charm, while the Pinot Noir lends depth and texture. Together, they create a wine that defies category and rewards curiosity.

Vineyard: 100% Louise Vineyard

Winemaking:

- Hand-picked whole clusters; 24% whole cluster fermentation
- Native yeast fermentations
- Aged 9 months on its lees in neutral French oak barrels
- Unfined, Unfiltered

Estate Bottled: June 30, 2025

Cases Produced: 49

Recipe Pairing: Pan-seared salmon with fennel and citrus, Veggie tagine, Grilled halloumi and stone fruit, Korean BBQ pork

Behind the Label: Inspired by the natural beauty and seasonal rhythms of the Cristom Estate, we celebrate the flora that makes our home so distinctive.

Each spring, several species of **cherry blossoms** —most notably those lining the entrance beside the Pinot Gris vines in Louise Vineyard —put on a dazzling display. Delicate **fawn lilies** are the earliest signs of the season, blooming briefly beneath a towering dogwood tree that overlooks Louise vineyard. These **dogwoods**, found throughout the forested hillsides of both Louise and Paul Gerrie Vineyards, echo the layered history of the land. Scattered along wooded paths and vineyard edges, the deep violet hues of **Douglas iris** bring a quiet wildness that speaks to the untamed beauty woven into every block we farm.

Vintage Notes: The 2024 growing season was marked by a combination of early-season rainfall, fluctuating temperatures, and a warm, dry summer. The season began with above-average rainfall, providing ample soil moisture—an ideal setup for vine growth. While temperatures rose in May and June, the warm conditions were balanced by cooler overnight temperatures, allowing for steady vine development. However, the early-season rainfall combined with the dry, warm summer led to an early and compressed harvest. Overall, the season's conditions were favorable, contributing to the production of high-quality wines.



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