



2023 Eileen Vineyard Pinot Noir

Eola-Amity Hills | Willamette Valley, Oregon



Established in 1997 and positioned at the crest of the Eola Hills in a true 'Goldilocks zone,' Eileen Vineyard — named for co-founder Eileen Gerrie — rises to nearly 750 feet, with commanding views of the Cascade Range to the east and the Oregon Coast Range to the west. The site is defined by persistent, cooling Pacific winds that funnel through the Van Duzer Corridor and by significant variation in volcanic soil depth and type derived from ancient Columbia River Basalt flows.

Eileen Vineyard is Cristom's most wind-exposed site and also its most clonal diverse, planted to Pommard, Mt. Eden, Swan, Calera, and Dijon 114, 115, and 777. Its soils — a complex mosaic of Jory, Saum, Nekia, Ritner, Witzel, and Yamhill series — add further layers of complexity.

These conditions consistently yield small berries with thick skins, resulting in an elevated skin-to-juice ratio. The resulting wines are structured, vibrant, and persistent.



VARIETAL Pinot Noir

VINEYARD SOURCE 100% Eileen Vineyard (estate)

FIRST VINTAGE 2000

CLONES Pommard, Mt. Eden, Calera and Dijon clones 114, 115, and 777

ELEVATION 545 to 745 feet (166 to 224 meters)

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

CLIMATE The Eola-Amity Hills are influenced by the cool afternoon Pacific Ocean breezes that enter the Willamette Valley through the Van Duzer Corridor

HARVEST DATES September 12 to 19, 2023

WINEMAKING

100% hand-harvested, hand-sorted
48% whole-cluster fermentation
100% native yeast fermentations
Unfined and unfiltered

AGING

18 months on its lees
in 26% new French oak barrels

ALC 13.5% **TA** 5.2 g/L **pH** 3.58

ESTATE BOTTLED March 20, 2025

PRODUCTION 808 cases **SRP** \$80

FORMATS AVAILABLE 375ml, 750ml, 1.5

WINEMAKING TEAM Daniel Estrin, Winemaker & Vineyard Manager; Chris Butler, Associate Winemaker; Tom Gerrie, Owner & Winegrower

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 Alluring aromas of lavender, violet, licorice, and stewed cherries unfold alongside savory notes of brie cheese and nori. The palate opens with a silken texture, layered with crunchy tannins that build into a powerhouse frame. Flavors of black cherries, blueberries, cola, and a subtle saline edge carry through the finish.



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