



## 2023 Jessie Vineyard Pinot Noir

Eola-Amity Hills | Willamette Valley, Oregon



First established in 1994, Jessie Vineyard was named for founder Paul Gerrie's paternal grandmother, Jessie Sommers Gerrie. Dramatically steep, with a diverse range of volcanic soils and strong influence from Pacific Ocean winds, Jessie may be the most challenging vineyard to farm, yet the most distinctive site on the Cristom estate.

It is the only estate vineyard where all vine rows are planted with the steep hillside slope in an east-west orientation and entirely planted at 2,311 vines per acre. This prevents terracing and naturally helps protect the fruit from the afternoon sun, preserving bright fruit and floral aromatics. Additionally, the dense planting creates competition amongst neighboring vines, forcing roots deeper into the soil, helping to derive a greater character and a sense of place in the wines.

These 11.5 acres of Pinot Noir situated in the mid-slope of our east-facing hillside produce some of the most seductive and complex wines we craft.



**VARIETAL** Pinot Noir

**VINEYARD SOURCE** 100% Jessie Vineyard (estate)

**FIRST VINTAGE** 1998

**CLONES** Pommard and Dijon clones 113, 114, 115, 667 and 777

**ELEVATION** 345 to 745 feet (105 to 172 meters)

**VOLCANIC SOILS** Columbia River Basalts, including Jory, Saum, Nekia, Gelderman, Ritner, Witzel

**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 10 to 16, 2023

**WINEMAKING**

100% hand-harvested, hand-sorted  
45% whole-cluster fermentation  
100% native yeast fermentations  
Unfined and unfiltered

**AGING**

18 months on its lees  
in 32% new French oak barrels

**ALC** 13.5% **TA** 5.2 g/L **pH** 3.69

**ESTATE BOTTLED** March 21, 2025

**PRODUCTION** 808 cases **SRP** \$80

**FORMATS AVAILABLE** 375ml, 750ml, 1.5L

**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** Floral and herbaceous notes of violets, dried sage, and sweet cherries mingle with raspberries, rhubarb, and the earthy depth of a redwood forest. Long textural tannins and fresh acidity lead to a well-rounded finish.



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