

2023 Louise Vineyard Pinot Noir

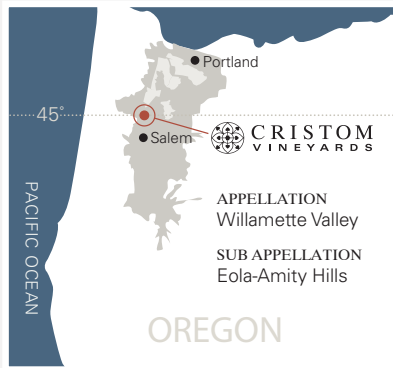
Eola-Amity Hills | Willamette Valley, Oregon



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 than the other estate vineyards, helping to soften the focused acidity in the wines.

Collectively, the 12.3 acres of Pinot Noir vines stitched into the hillside are now the oldest at Cristom, contributing to the wine's richness.



VARIETAL Pinot Noir

VINEYARD SOURCE 100% Louise Vineyard (estate)

FIRST VINTAGE 1996

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

ELEVATION 290 to 440 feet (88 to 134 meters)

VOLCANIC SOILS Columbia River Basalts (Jory, Saum, Nekia, Gelderman, Ritner, Witzell); Marine Sediments (Helmick and Wellsdale); Missoula Flood Silts (Willamette and Woodburn)

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 22, 2023

WINEMAKING

100% hand-harvested, hand-sorted
49% whole-cluster fermentation
100% native yeast fermentations
Unfined and unfiltered

AGING

18 months on its lees
in 41% new French oak barrels

ALC 13.5% **TA** 5.2 g/L **pH** 3.64

ESTATE BOTTLED March 20, 2025

PRODUCTION 783 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 Captivating dark and candied aromas of red miso, holiday spice, black cherries, and cola. Elegantly effusive on the palate with savory tannins suggesting umami characteristics, combined with flavors of sweet earth and blackberry.



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