



2023 Marjorie Vineyard Pinot Noir

Eola-Amity Hills | Willamette Valley, Oregon



When founders Paul and Eileen Gerrie purchased the estate in 1992, an existing vineyard planted on the mid-slope of the east-facing site had tremendous potential. The Gerries renamed the vineyard Marjorie after Paul's mother, and the first single-vineyard wine was produced from the 1994 vintage.

This vineyard is situated on a gently sloping bench of mostly consistent, moderately deep volcanic soil in the heart of the hillside between Louise Vineyard and Eileen Vineyard.

First established in 1982 with own-rooted heritage clones of Pinot Noir, including Pommard, Wädenswil, and Martini selections, the vineyard had lower-density plantings featuring wide-spacing rows that harkened back to the earliest days of Oregon viticulture.

Now mostly replanted beginning in 2004 due to Phylloxera, just over five acres of Pinot Noir continue to produce very small, highly concentrated clusters that retain the signature concentration, grace, texture, and elegance in the wine that makes this a distinguished site.



VARIETAL Pinot Noir

VINEYARD SOURCE 100% Marjorie Vineyard (estate)

FIRST VINTAGE 1994

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

ELEVATION 495 to 620 feet (151 to 189 meters)

VOLCANIC SOILS Columbia River Basalts, including Saum, Yamhill, and 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 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 31% new French oak barrels

ALC 13.5% **TA** 5.4 g/L **pH** 3.5

ESTATE BOTTLED March 19, 2025

PRODUCTION 636 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 Electric red fruit aromas of Bing cherries, raspberries, and strawberries carry through to the palate, deepened by sultry bramble and herbaceous dried thyme. Full, elegant tannins guide the wine toward a long, graceful finish.



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