



2023 Paul Gerrie Vineyard Pinot Noir Eola-Amity Hills | Willamette Valley, Oregon

Named after Cristom's founder, Paul Gerrie Vineyard is a consistent, gentle sloping bench of deep volcanic soil just to the north of the original estate in the Eola Hills. For over twenty years, founder Paul Gerrie dreamt of acquiring the land and made the purchase shortly before his retirement in 2012, capping his legacy with Cristom Vineyards.

With an unwavering commitment to grow estate fruit, we have been developing Paul Gerrie Vineyard since 2014 to be the cornerstone of Cristom's future. The site combines some of the greatest aspects of the Cristom Estate — deep volcanic soils, bracing winds, and high elevation — into a single vineyard. It represents the culmination of knowledge gained from three decades of farming in the Eola-Amity Hills.

The 22 acres of Pinot Noir produce a wine with powerful tannins, lively acidity, and persistent juicy, minerally, and spicy flavors.



VARIETAL Pinot Noir

VINEYARD SOURCE 100% Paul Gerrie Vineyard (estate)

FIRST VINTAGE 2016

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

ELEVATION 540 to 800 feet (165 to 244 meters)

VOLCANIC SOILS Columbia River Basalts, including Jory, Saum, Nekia, Yamhill, Gelderman, Ritner, 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 13 to October 1, 2023

WINEMAKING

100% hand-harvested, hand-sorted
42% whole-cluster fermentation
100% native yeast fermentations
Unfined and unfiltered

AGING

18 months on its lees
in 35% new French oak barrels

ALC 13.5% **TA** 5.4 g/L **pH** 3.59

ESTATE BOTTLED March 21, 2025

PRODUCTION 734 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 Fragrant red florals give way to layered aromas of dried cherries, leather, and pine needles. This vibrant Pinot Noir is framed by firm tannins, revealing flavors of Rainier cherries, wild berries, and warm baking spices. It closes with a persistent finish marked by detail, finesse, and quiet power.



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