



2022 Louise Vineyard Syrah Eola-Amity Hills | Willamette Valley, Oregon



We craft limited quantities of Syrah from only 400 vines planted on one-third of an acre in Louise Vineyard. Since 2003, we've produced a classic cool-climate expression with savory and spicy characters.

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, and protected by a small forest to the west and south, Louise is more sheltered from the cold Pacific Ocean winds, helping to soften the focused acidity in the wines.



VARIETAL Syrah

CLONE 470

FIRST VINTAGE 2003

VINEYARD SOURCE 100% Louise Vineyard

VOLCANIC SOILS Missoula Flood silts including: Willamette and Woodburn soils

ELEVATION 300 feet to 315 feet (91 m to 96 m)

ASPECT Southeast

CLIMATE The Eola-Amity Hills AVA straddles the 45th parallel, has diverse volcanic soils, and is influenced by the cool Pacific Ocean winds through the Van Duzer Corridor.

HARVEST DATE October 21, 2022

WINEMAKING

100% hand-harvested

73% whole-cluster fermentation

100% native yeast fermentations

Unfined and unfiltered

AGING 17 months on its lees in neutral French oak barrels and a concrete egg

ALC 13.5% TA 5.8 g/L pH 3.50

ESTATE BOTTLED March 5, 2024

PRODUCTION 185 cases (9L)

SRP \$58

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

Vintage Notes The 2022 vintage began in a customary Willamette Valley fashion, cool and wet. An unseasonably warm February and March followed, leading to a relatively early budbreak. Mother Nature proved unpredictable with the arrival of a rare cold air mass phenomenon in mid-April, and potential threats to the vintage. Thankfully, the Cristom Estate was spared from frost damage, but the shock of the cold snap and the cool, wet spring that followed significantly extended the growing season. We observed near-perfect conditions for bloom in late-June, yielding a generous fruit set of tight clusters and large berries. A long, warm, and sunny summer extended the growing season into October, helping the grapes achieve ripeness and stave off any late season viticulture challenges.

Tasting Notes Perfumed aromas of violet, black cherry, and dried herbs, interwoven with savory notes of peppered charcuterie and tapenade. The palate is elegantly textured, offering flavors of blueberry tart, crushed gravel, brined olive, and black tea, leading to a lingering, savory finish.



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