



2024 Louise Vineyard Viognier

Eola-Amity Hills | Willamette Valley, Oregon



Cristom Vineyards played a unique role in pioneering Viognier in the Willamette Valley with our original Louise Vineyard plantings dating back to 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 southeast-facing Viognier blocks are predominantly planted over a range of volcanic soils that grade downslope from very deep Jory, then to a band of shallow and rocky soils in the mid-slope, and then back to Jory. In 2003, we expanded our Viognier plantings down the hill into Missoula Flood silt soils.

21–31-year-old vines, multiple vine spacings, and three different rootstocks over an elevation range rising from 285 ft to 355 ft, combined with extraordinary geological diversity, result in Viognier fruit that can be broad-ranging and complex. The wine exhibits a lush texture and pure, nearly textbook characteristics of this varietal.



VARIETAL Viognier

CLONE 1

FIRST VINTAGE 1996

VINEYARD SOURCE 100% Louise Vineyard

VOLCANIC SOILS Columbia River Basalts, including: Jory, Nekia, Ritner and Witzel; Missoula Flood silts including: Willamette and Woodburn soils

ELEVATION 285 feet to 355 feet (87 m to 108 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 September 21, 2024

WINEMAKING

100% hand-harvested
Whole-cluster pressed, settled overnight
100% native yeast fermentations

AGING 5 months on its lees in neutral French oak barrels and a concrete egg

ALC 13.0% TA 7.8 g/L pH 3.16

ESTATE BOTTLED March 19, 2025

PRODUCTION 288 cases (9L)

FORMAT 750ml

SRP \$30

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

Vintage Notes The 2024 growing season was marked by a combination of early-season rainfall, fluctuating temperatures, and a warm, dry summer. The season began with above-average rainfall, providing ample soil moisture—an ideal setup for vine growth. While temperatures rose in May and June, the warm conditions were balanced by cooler overnight temperatures, allowing for steady vine development. However, the early-season rainfall combined with the dry, warm summer led to an early and compressed harvest. Overall, the season's conditions were favorable, contributing to the production of high-quality wines.

Tasting Notes Aromas of apricot, peach, and underripe mango are lifted by jasmine flowers, combined with a river stone minerality. The palate has a silky weight and texture and flavors of tangerine, citrus pith, and young orange that lead to a long, mineral-driven finish with lingering notes of apricot, lychee, and stone. Energetic, precise, and refreshingly complex.



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