

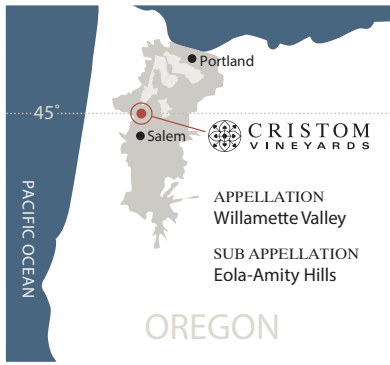


2023 Royer Vineyard Chardonnay



We believe Chardonnay from the Eola-Amity Hills of Oregon can be among the most inspiring wines in the world. Cristom Vineyards' world-class Chardonnay program has been 30+ years in the making since our founding in 1992.

This remarkable site is ideally suited for our style of Chardonnay winemaking - volcanic soils, intense winds and cooling effect, and high elevation (600-700 ft). Additionally, Mark Royer's land stewardship values align with our own, with a commitment to organic and regenerative farming.



VARIETAL Chardonnay
CLONES 76, 95
VINEYARD SOURCE 100% Royer Vineyard
ACRES 2.5 (0.4 hectares)
ELEVATION up to 700feet (213 meters)
VOLCANIC SOILS Columbia River Basalts
ASPECT West
HARVEST DATE September 20, 2023

WINEMAKING
100% hand-harvested
Whole-cluster pressed, settled overnight and moved to barrel
100% native yeast fermentations
Full malolactic fermentation in barrel
AGING 11 months on its lees in 36% new French oak barrels, followed by 5 months in stainless steel tanks
ALC 13.0% TA 6.7 g/L pH 3.18
ESTATE BOTTLED January 15, 2025
PRODUCTION 153 cases SRP \$60

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

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 Pronounced aromas of Meyer lemon, mandarin, melon, and pineapple lead into layers of fresh pastry with subtle hints of vanilla and cedar. The wine provides a creamy texture on the palate, beautifully balanced with great acidity.



CRISTOM
VINEYARDS

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