

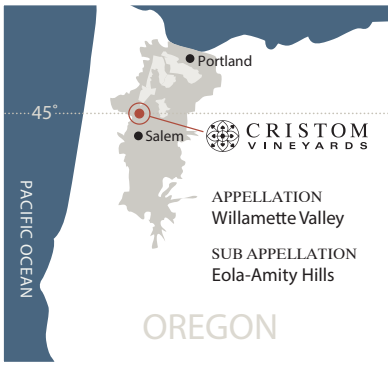


# 2023 Seven Springs Vineyard Chardonnay



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.

Lauded by winemakers throughout the Willamette Valley, the reputation of Seven Springs Vineyard speaks for itself. Located in the heart of the Eola-Amity Hills, it was established in the early 1980s by the MacDonald family. Owned by Evening Land since 2007, the east-facing site is planted primarily over deep volcanic soils, and the high elevation (500-600 ft), and strong influence of Pacific Ocean winds produce Chardonnay with a simultaneous richness and mineral drive that yields wines of incredible depth.



VARIETAL Chardonnay  
CLONES 76  
VINEYARD SOURCE 100% Seven Springs Vineyard  
ACRES 1.0 (0.4 hectares)  
ELEVATION 500 feet (152 meters)  
VOLCANIC SOILS Columbia River Basalts  
ASPECT East  
HARVEST DATE September 11, 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 6.6 g/L pH 3.19  
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** Fragrant and layered aromas of citrus blossom, kiwi, chamomile, and lemongrass are complemented by subtle savory undertones and flaky shortbread. Crisp acidity highlights flavors of green papaya, blood orange, and honeyed croissant, finishing with gentle persistence.



**CRISTOM**  
VINEYARDS

503-375-3068 | CRISTOMVINEYARDS.COM | @CRISTOMWINE  
6905 SPRING VALLEY RD. NW | SALEM, OREGON USA  
LAND | STEWARDSHIP | CRAFTSMANSHIP

