



PINOT NOIR RELEASES

2024 Pinot Noir, Durant Vineyard, Dundee Hills Established in 1973 on a south-facing slope over deep volcanic soils, Durant Vineyard is a historic, pioneering site in Oregon viticulture. Fragrant aromas of ripe cranberry, wild thyme, and violet petals. Silky on the palate, with juicy red currant and sage, layered with hints of allspice, black olives, and toasty oak, leading to a long, refined finish.

30% whole cluster and native yeast fermentations. Aged 16 months in neutral French oak barrels. Unfined, unfiltered; 13.5% ABV
CASES PRODUCED: 98 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Jamaican Brown Stew Chicken

2024 Pinot Noir, Luminous Hills Vineyard, Yamhill-Carlton This sustainably farmed, high-elevation site in the southwest corner features a mix of sedimentary and volcanic soils, yielding full-bodied Pinot Noir. Dark berry aromas—blackberry and bramble—are layered with soft florals, subtle black tea, and baking spice. On the palate, layers of cranberry, black cherry, and a touch of citrus peel and rose hips unfold alongside a backbone of cedar and spice. Velvety tannins carry the wine through to a long, graceful finish.

49% whole cluster and native yeast fermentations. Aged 16 months in 25% new French oak barrels. Unfined, unfiltered; 13.5% ABV
CASES PRODUCED: 98 | NEW & WINERY EXCLUSIVE | SUGGESTED PAIRING: Bacon Wrapped Cherry Peppers

2024 Pinot Noir, Holmes Hill Vineyard, Eola-Amity Hills Established in 1999, this is a high-elevation site is typically one of the last picks of the season and produces age-worthy Pinot Noir with vibrant acidity. Aromas of sun-ripened plum and violet petals unfold with accents of clove and nutmeg. Full-bodied and layered, the palate offers rich flavors of cassis, dark fig, and oolong tea, framed by velvety tannins and subtle nuances of forest floor and dried herbs.

54% whole cluster and native yeast fermentations. Aged 15 months in 22% new French oak barrels. Unfined, unfiltered; 13.5% ABV
CASES PRODUCED: 120 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Sausage-Stuffed Fried Olives

2024 Pinot Noir, Willamette Valley A blend of barrels from benchmark vineyards across the Willamette Valley AVA, including the Cristom Estate, this wine is crafted with the same precision as our Mt. Jefferson Cuvée and single-vineyard Pinot Noirs. It offers a compelling expression of the vintage—elegant, balanced, and unmistakably Cristom—with notes of dark cherry, pomegranate, baking spice, and earth, offering depth and character well beyond its tier.

42% whole cluster and native yeast fermentations. Aged 9 months in 16% new French oak barrels. Unfined, unfiltered; 13.5% ABV
SUGGESTED PAIRING: Classic Cheddar Cheeseburger

2016 Pinot Noir, Jessie Vineyard, Eola-Amity Hills From 11.5 acres of dramatically steep, densely planted vines on the mid-slope of our hillside comes one of our most complex and seductive Pinot Noirs. Brooding aromas of black cherry and dark red fruit are framed by notes of earth, anise, and clove. The palate is silky yet firmly structured, revealing layers of umami and mineral depth. Complex and grounded, it lingers with a compelling, savory finish.

49% whole cluster and native yeast fermentations. Aged 18 months in 62% new French oak barrels. Unfined, unfiltered; 13.7% ABV
CASES PRODUCED: 903 | LIBRARY RE-RELEASE | SUGGESTED PAIRING: Japanese Curry Chicken Pot Pie | 95+ RP, 94 Vinous, 94 JS, 92 WS

2016 Pinot Noir, 123° West, Willamette Valley Named for the meridian that runs through the Willamette Valley, 123° West highlights standout barrels in the Cristom cellar, sourced from our exceptional grower vineyard partners. Aromatically layered with notes of spiced cedar, dried florals, and candied cherries. The palate is supple and refined, with velvety tannins lifted by bright acidity, carrying through to a harmonious, lingering finish.

51% whole cluster and native yeast fermentations. Aged 18 months in 83% new French oak barrels. Unfined, unfiltered; 13.5% ABV
CASES PRODUCED: 140 | LIBRARY RE-RELEASE & WINERY EXCLUSIVE | SUGGESTED PAIRING: Creamy Mushroom Pasta with Garlic-Miso Butter

WHITE & LIGHT WINE RELEASES

2025 Pinot Gris, Louise Vineyard, Eola-Amity Hills Established in 1993 on a combination of Missoula Flood Silts and ancient marine sedimentary soils, our 1.65 acres of gently sloping Pinot Gris vines in Louise Vineyard yield a wine with vibrant acidity and profound minerality. Crisp and evocative, this wine opens with aromas of petrichor—rain-washed stone, cool damp earth, and mineral clarity. Notes of lemony citrus follow, joined by white blossoms and a playful hint of sweet lime. The palate is taut and driven, finishing with a focused, lingering mineral core.

Whole cluster pressed, fermented with native yeasts in a stainless-steel tank. No malolactic fermentation. Aged two months on its lees in neutral oak and two months in stainless steel. 13.0% ABV
CASES PRODUCED: 98 | SUGGESTED PAIRING: Potato Crust Wraps

2025 Rosé of Pinot Noir, Eola-Amity Hills Crafted in limited quantities, this Rosé of Pinot Noir represents its cool-climate, volcanic origins, delivering bright fruit and lively acidity. Fragrant aromas of wild red berries unfold with hints of mandarin peel, jasmine, and ripe stone fruit. A softly textured entry gives way to bright acidity, framing juicy layers of white peach, cranberry, and delicate tropical sweetness. *Whole cluster pressed; fermented with native yeasts in a stainless-steel tank. No malolactic fermentation. Aged four months on its lees. 13.0% ABV*

CASES PRODUCED: 86 | SUGGESTED PAIRING: Tuna Avocado Ceviche with Salsa Macha

2024 Chardonnay, Mt. Adams Cuvée, Eola-Amity Hills With the 2024 vintage, our flagship Chardonnay has been given a name: Mt. Adams Cuvée Chardonnay. As the sister wine to our Mt. Jefferson Cuvée Pinot Noir, the name reflects Mt. Adams' historic connection to Mt. Jefferson, both named for U.S. presidents, and its visible presence from our Paul Gerrie Vineyard, home to our largest estate Chardonnay plantings and a key contributor to the blend. Crafted from Cristom's Estate and benchmark Eola-Amity Hills sites, cool Pacific winds and volcanic soils combine to yield a Chardonnay with striking energy, layered texture, and generous depth. Bright and expressive, this Chardonnay opens with notes of yuzu and delicate citrus blossom. A saline edge lifts the palate with lime peel, candied grapefruit, and herbal hints of tarragon and basil framed by a creamy, textured mid-palate. The crisp, taut finish reveals subtle hints of almond biscuit, leaving a lingering, mouthwatering impression.

Whole cluster pressed and foot-treaded pressed; fermented with native yeasts in French oak barrels, 25% new. Full malolactic fermentation. Aged 11 months on its lees, followed by five months in stainless steel tanks. 13.0% ABV
FLAGSHIP CHARDONNAY | SUGGESTED PAIRING: Lemony Lobster Bliss Cakes

2024 Chardonnay, Seven Springs Vineyard, Eola-Amity Hills Established in 1982 on a volcanic slope in the Eola-Amity Hills, this pioneering site of distinction is strongly influenced by the Pacific Ocean winds and produces Chardonnay with a simultaneous richness and mineral drive. 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.

Whole cluster pressed; fermented with native yeasts in neutral French oak barrels. Full malolactic fermentation. Aged 11 months on its lees, followed by five months in stainless steel tanks. 13.0% ABV
CASES PRODUCED: 105 | SUGGESTED PAIRING: Melted Leek Pasta with Lemon-Dill Breadcrumbs

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