



Fall 2026 Wine Releases

Benchmark Trade Society

2025 Chardonnay, Willamette Valley The Willamette Valley Chardonnay is a blend of barrels from partner vineyards across the region, including the Cristom Estate. Flint, wet stone, and grapefruit pith lead to ripe peach and saline minerality on a textural palate, energized by vibrant acidity and a long, refreshing finish.

Some whole cluster pressed & foot-treaded, native yeast fermentation, full MLF, aged 9 months on its lees in a portion of new & neutral French oak barrels.

SUGGESTED PAIRING: Roasted Cauliflower with Parmesan and Toasted Hazelnuts

2024 Chardonnay, Eileen Vineyard, Eola-Amity Hills Perched in a 'Goldilocks position' at the crest of the Eola Hills, Eileen Vineyard's 2.4 acres of Chardonnay, planted between 2018 and 2019, rise to 750 feet—the highest planting on the Cristom Estate. Aromas of white peach, Meyer lemon, crisp pear, and wet stone lead to a textured palate of golden apple, citrus curd, and toasted hazelnut. Bright acidity brings balance to a long, saline finish.

Foot-treaded, pressed and native yeast fermentation, full MLF, aged 11 months on its lees in 28% new French oak barrels, followed by five months in stainless steel tanks.

CASES PRODUCED: 145 | SUGGESTED PAIRING: Oysters with a Cucumber Mignonette

2024 Pinot Noir, Paul Gerrie Vineyard, Eola-Amity Hills Established in 2014, Paul Gerrie Vineyard combines some of the greatest aspects of the estate: deep volcanic soils, bracing winds, high elevation (500-800 ft), and situated on a gently sloped bench. Aromas of dried rose, red currant, dark cherry, and woodland spice. Bright red fruit on the palate meets fine tannins and a persistent finish.

41% whole cluster and native yeast fermentations. Aged 18 months in 33% new French oak barrels. Unfined, unfiltered.

CASES PRODUCED: 724 | SUGGESTED PAIRING: Beef Tenderloin with Juniper Jus, Roasted Carrots, and Thyme

2025 Pinot Noir, Mt. Jefferson Cuvée, Eola-Amity Hills Our flagship Pinot Noir, "Mt. Jeff," embodies Cristom's craftsmanship: marrying whole-cluster and native yeast fermentation. The 2025 vintage is a blend of fruit from our five estate vineyards: Paul Gerrie, Eileen, Louise, and Jessie, crafted to express the distinctive character of the Estate. This shipment includes two bottles—one to enjoy now and one to cellar for later. Violet, wild strawberry, and black raspberry lead to a vibrant palate of red currant, cranberry, and dark cherry, framed by classic Eola-Amity acidity and polished tannins.

44% whole cluster and native yeast fermentations. Aged 11 months on its lees in 21% French oak barrels. Unfined, unfiltered.

SUGGESTED PAIRING: Herb-Crusted Pork Tenderloin with Plum Sauce

2025 Passetoutgrain, Eola-Amity Hills A co-fermentation of Pinot Noir and Gamay from our Paul Gerrie Vineyard. Red raspberry, porcini, and white tea mingle with rose petal and woodland spice. Fresh cherry and red currant shine on the palate, framed by textured tannins and lively acidity.

51% whole cluster fermentation, 100% native yeasts; Aged 5 months on its lees in neutral French oak barrels. Unfined, unfiltered.

CASES PRODUCED: 46 | WINERY EXCLUSIVE | SUGGESTED PAIRING: Grilled Eggplant with Romesco

Additional Estate Wines Available This Release

2024 Pinot Noir, Louise Vineyard, Eola-Amity Hills Established 1993-1996 on the lowest slopes of the Cristom Estate, sheltered from the cold Pacific Ocean winds by a small forest and hillside. Louise is the most geologically diverse with volcanic, marine sedimentary, and Misoulla Flood silts. Dark cherry, clove, and baking spice mingle with blackberry, anise, and earthy notes. Silky and structured, the palate offers layers of black fruit, sweet earth, and a long, savory finish.

43% whole cluster and native yeast fermentations. Aged 18 months in 27% new French oak barrels. Unfined, unfiltered.

CASES PRODUCED: 799 | SUGGESTED PAIRING: Lentil and Mushroom Shepherd's Pie

2024 Pinot Noir, Eileen Vineyard, Eola-Amity Hills Established in 1997, this vineyard site is defined by the cold, fierce Pacific ocean winds that blast the site via the Van Duzer Corridor. Resulting in producing tiny berries with thick skins, leading to higher skin-to-juice ratio. Lavender, anise, and black tea lead to ripe black cherry and blueberry, with savory notes of seaweed and creamy rind. Velvety and structured, the palate finishes with persistent tannins, cola spice, and salinity.

45% whole cluster and native yeast fermentations. Aged 18 months in 30% new French oak barrels. Unfined, unfiltered.

CASES PRODUCED: 797 | SUGGESTED PAIRING: Seared King Salmon with a Miso Glaze

2024 Pinot Noir, Jessie Vineyard, Eola-Amity Hills Perhaps the most challenging vineyard to farm, the 11.5 acres of dramatically steep, densely planted Pinot Noir situated on the mid-slope of our east-facing hillside produces some of the most seductive and complex wines we craft. *This shipment includes two bottles—one to enjoy now and one to cellar for later.* Dark floral notes, bay leaf, and dark cherry lead into blackberry and red plum, with subtle spice, lively acidity, fine tannins, and a lingering finish.

43% whole cluster and native yeast fermentations. Aged 18 months in 25% new French oak barrels. Unfined, unfiltered.

CASES PRODUCED: 797 | SUGGESTED PAIRING: Grilled Lamb Loin with Fresh Rosemary

2024 Pinot Noir, Marjorie Vineyard, Eola-Amity Hills Just over five acres of Pinot Noir on a gently sloped bench of moderately deep volcanic soil in the heart of the hillside. Now mostly replanted, just over five acres of Pinot Noir continue to produce small, highly concentrated clusters on the estate. This shipment includes two bottles—one to enjoy now and one to cellar for later. Wild strawberry and pomegranate mingle with white pepper, fennel, and fresh sage. Bright acidity and refined tannins frame a savory, mouthwatering finish.

43% whole cluster and native yeast fermentations. Aged 18 months in 30% new French oak barrels. Unfined, unfiltered.

CASES PRODUCED: 549 | SUGGESTED PAIRING: Ricotta Gnocchi with Brown Butter, Sage, and Roasted Mushrooms

FOR QUESTIONS OR ASSISTANCE:

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