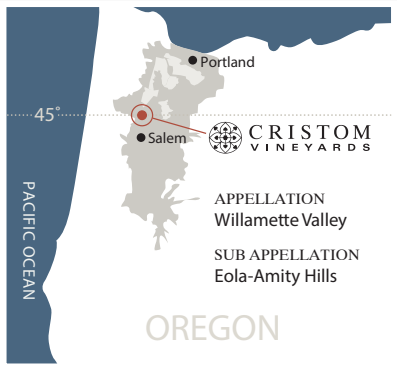


2024 Mt. Adams Cuvée Chardonnay



We believe Chardonnay from the distinctive Eola-Amity Hills AVA in Oregon is among the most inspiring wines in the world. Cristom has grown and produced Chardonnay since our founding over 30 years ago, and our flagship Eola-Amity Hills Chardonnay is at the epicenter of our Chardonnay program.

Chardonnay is grown and farmed using biodynamic and organic methods at our estate Louise, Eileen, and Paul Gerrie Vineyards. Along with Cristom Estate fruit, we select esteemed neighboring vineyards based on their sustainable farming practices and varying attributes, including volcanic soils, to craft a Chardonnay with the duality of generosity and tension. The fruit from Paul Gerrie, Eileen, and Royer vineyards has defining acidity and phenolics and comprises the structural skeleton of the wine. Von Oehson, Stiling, Seven Springs, and Louise flesh out the body of the wine, creating a balance of fresh citrus and floral components and an inviting texture and mouthfeel.



VARIETAL Chardonnay

HARVEST DATES September 12 to 30, 2024

VINEYARD SOURCES 29% Paul Gerrie, (estate)
18% Von Oehsen, 17% Royer, 16% Eileen (estate),
10% Seven Springs, 9% Stiling, 1% Louise (estate)

VOLCANIC SOILS Columbia River Basalts

CLIMATE The Eola-Amity Hills are influenced by the cool afternoon Pacific Ocean breezes that enter the Willamette Valley through the Van Duzer Corridor

WINEMAKING
100% hand-harvested
Whole-cluster pressed and foot-treaded, settled overnight and moved to barrel
100% native yeast fermentations
Full malolactic fermentation in barrel

AGING 11 months on its lees in 25% new French oak barrels, followed by 5 months in stainless steel tanks

ALC 13.0% TA 6.8 g/L pH 3.17

ESTATE BOTTLED January 20, 2026

PRODUCTION 1,983 cases SRP $50

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

The 2024 Chardonnay is bright and expressive, capturing the essence of its origins with aromas of Meyer lemon, brioche toast, ocean spray, and sweet citrus. A touch of saline enhances vibrant flavors of lemon zest, Lemonhead candy, and green accents of fern leaf and nettle, all unfolding on a textured mid-palate. A phenolic, salivating finish lingers with hints of graham cracker crust for added depth.

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