

Cristom

From volcanic soils and biodynamically farmed vineyards, Cristom Chardonnay offers a complex profile of lemon curd, brioche, and minerality, showcasing the distinctive terroir of the Eola-Amity Hills AVA .

CRISTOM VINEYARDS

Eola Amity Hills Chardonnay 2020

Oregon, USA

93 James Suckling



Alcohol :13,00 %

Composition: 100% Chardonnay

Region and Vineyards

This Chardonnay originates from the **Eola-Amity Hills AVA** in Oregon's **Willamette Valley**, a region celebrated for its cool-climate varietals. Influenced by the **Van Duzer Corridor**, the area benefits from cool Pacific breezes that moderate temperatures and preserve acidity, extending the growing season for optimal ripening.

The wine is crafted from biodynamically and organically farmed fruit sourced from Cristom's estate vineyards—**Louise**, **Eileen**, and **Paul Gerrie**—and select neighboring vineyards such as **Von Oehsen**, **Royer**, and **Seven Springs**. These sites, planted on **volcanic soils** like Columbia River Basalts, contribute minerality and complexity. The varied vineyard sources ensure a balance of **acidity, phenolics**, and richness.

Winemaking

This vintage was meticulously crafted to highlight the precision and vibrancy of cool-climate Chardonnay. Grapes were **hand-harvested** to preserve quality and immediately subjected to **whole-cluster pressing**, minimizing oxidation. After overnight settling, the juice was transferred to barrel for fermentation.

100% native yeast fermentations were employed, emphasizing the wine's terroir. The wine underwent **full malolactic fermentation** in barrel to enhance texture and complexity. Aging occurred over **11 months on lees** in **20% new French oak barrels**, followed by an additional **5 months in stainless steel tanks**, combining richness with freshness.

Tasting Notes

- **Color**: Pale gold with greenish reflections.
- **Aromas**: Complex and inviting, featuring notes of **brioche**, **toasted meringue**, **lemon curd**, and a distinct minerality.
- **Palate**: Zesty and layered, with flavors of **Meyer lemon**, **ginger**, and **cardamom** complemented by a satisfying viscosity. Bright acidity drives a long, clean finish.

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Did you know?

Cristom Vineyards has been growing and producing Chardonnay since its founding over **30 years ago**, emphasizing sustainable practices and biodynamic farming. The **Eola-Amity Hills Chardonnay program** sits at the heart of their vision to craft world-class cool-climate wines.

Wine Pairing Ideas

- **Grilled halibut with lemon butter**: Enhances the wine's citrus and mineral profile.
- **Lobster risotto with saffron**: Complements the creamy texture and bright acidity.
- **Goat cheese tart with thyme and honey**: Balances the wine's zesty character and floral notes.
- **Seared scallops with beurre blanc**: Matches the richness and fresh acidity.

93 James Suckling

James Suckling (JS) : 93 Points (2020)

Inviting aromas of chamomile, fresh lemon and fresh herbs. Medium-bodied with bright acidity. Fresh and vibrant with a lot of energy and longevity.

94

Robert Parker (RP) : 94 Points (2019)

The 2019 Chardonnay Eola-Amity Hills is characterized by broad, intense flavors foiled by tangy acidity. It offers aromas of apple pie, honeycomb, toast and white blossoms and is intensely flavored, ripe and textural, finishing with energetic freshness.

92 WineEnthusiast

Wine Enthusiast (WE) : 92 Points (2019)

Wonderfully floral on the nose, sappy and rich on the palate, this expressive wine is packed with flavorful fruits perfectly set against tangy acidity. White peach, Asian pear and a touch of lime combine on a full-bodied midpalate. The juicy fruit flavors energize the wine and set the taster up for sip after sip.