Cristom

Cristom Marjorie Vineyard Pinot Noir is a remarkable expression of Willamette Valley terroir, showcasing the elegance, depth, and complexity that define Oregon Pinot Noir.

CRISTOM VINEYARDS

Marjorie Vineyard Pinot Noir 2021

Oregon, USA

Alcohol :13,50 %

Composition: 100% Pinot Noir

Region and Vineyards

The **Marjorie Vineyard** is located in the **Eola-Amity Hills AVA** within Oregon's renowned **Willamette Valley**. This vineyard was first established in **1982** with heritage clones of **Pinot Noir** such as Pommard, Wädenswil, and Martini. It was replanted starting in **2004** due to phylloxera, ensuring the continued production of exceptional fruit while preserving the vineyard's legacy.

Situated on a gentle, east-facing slope, the vineyard enjoys the influence of the **Van Duzer Corridor**, where cool breezes from the Pacific Ocean moderate temperatures, extending the growing season. The vines are rooted in **volcanic soils**, including Columbia River Basalts such as Saum, Yamhill, and Witzel, which impart structure and minerality to the wine.

Winemaking

This vintage benefitted from ideal growing conditions, resulting in a balanced and expressive wine. The grapes were **hand-harvested** and underwent **48% whole-cluster fermentation**, which enhances complexity and aromatic lift.

Fermentation was conducted with **100% native yeast**, reflecting the vineyard's unique microbiome. Following fermentation, the wine was aged for **17 months on its lees** in **36% new French oak barrels**, which adds depth and integrates the wine's vibrant red fruit profile with subtle notes of spice. The wine was bottled **unfined and unfiltered**, preserving its purity and character.

Tasting Notes

- **Color**: Bright ruby with garnet highlights.
- **Aromas**: Intricate aromas of **raspberry**, **red cherry**, dried thyme, and subtle hints of poblano pepper and dusty bramble.
- **Palate**: The palate offers a seamless interplay of **cranberry**, dried blueberry, and herbal undertones, supported by elegant tannins and fresh acidity. A persistent minerality and long finish underscore the wine's complexity and finesse.

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Did you know?

Marjorie Vineyard was named after Paul Gerrie's mother, honoring her legacy as the vineyard's first single-vineyard wine in **1994**. The vineyard's old vines and volcanic soils are regarded as one of the finest expressions of Oregon Pinot Noir.

Wine Pairing Ideas

- **Duck breast with cherry sauce**: Highlights the wine's red fruit and herbal nuances.
- **Wild mushroom risotto**: Enhances the earthy and savory tones of the Pinot Noir.
- **Herb-crusted salmon**: Matches the wine's minerality and acidity while complementing its elegant tannins.
- **Aged Gruyère or Comté cheese**: Balances the wine's structure with nutty, creamy flavors.

Robert Parker (RP) : 95 Points (2021)

The 2021 Pinot Noir Marjorie Vineyard was fermented with 46% whole clusters, and the wine was matured in 35% new French oak for 18 months. It has broody aromas of black cherries, peppered salami, forest floor, potpourri and bitters. The medium-bodied palate is bursting with savory, spicy layers. It's structured by powdery tannins and bright acidity and has a long, spicy finish. It will benefit from 3-5 years in bottle. 491 cases were made.

Vinous (Antonio Galloni) (VN) : 96 Points (2019)

Bright ruby-red. Assertive red berry, cherry, lavender and incense scents show outstanding clarity and spicy lift. Concentrated yet nervy black raspberry, cherry cola, spicecake and floral pastille flavors pick up a hint of smokiness. A discreet blood orange nuance adds refreshing cut to the strikingly long finish, which features polished tannins and reverberating spice and floral notes. 50% whole clusters and 48% new French oak. (JR)

James Suckling (JS) : 95 Points (2019)

There's purity of fruit to this pinot with strawberry and floral aromas that follow through to a medium body with ultra-fine, firm tannins and pretty, tangy acidity. Lemon undertones. Needs time to open. Better after 2024. (JS)