

Cristom

Cristom Paul Gerrie Vineyard Pinot Noir is a captivating expression of Oregon's Eola-Amity Hills, combining vibrant red fruit, refined tannins, and volcanic minerality with a polished elegance.

Paul Gerrie Vineyard Pinot Noir 2021

Oregon, USA

Region and Vineyards

The **Paul Gerrie Vineyard**, named after Cristom's founder, is located in the **Eola-Amity Hills AVA** within the **Willamette Valley**. Planted on a gently sloping bench of **deep volcanic soils** such as Jory, Nekia, and Saum, this vineyard benefits from the **cool breezes of the Van Duzer Corridor**, which provide natural temperature regulation, preserving acidity and extending the growing season.

Established in **2014**, the 22-acre vineyard was designed to represent the culmination of Cristom's viticultural knowledge, honed over three decades. It is planted with **Pommard and Dijon clones (115, 667, and 777)**, which contribute to the wine's balance of fruit intensity and structure. The vineyard's high elevation and diverse volcanic soils enhance the wine's minerality and finesse.

Winemaking

This vintage reflects Cristom's meticulous approach to Pinot Noir. The grapes were hand-harvested to preserve quality and underwent 50% whole-cluster fermentation, enhancing the wine's aromatic complexity and tannic structure. Fermentation was conducted with 100% native yeast, reflecting the vineyard's natural microbiome.

The wine was aged for **17 months on its lees** in **17% new French oak barrels**, integrating subtle oak nuances while preserving the vibrancy of the fruit. It was bottled **unfined and unfiltered**, ensuring a pure expression of its terroir. The final wine achieved a balanced profile with **13.5% alcohol**, **a pH of 3.67**, and **5.4 g/L of total acidity**.

Tasting Notes

- **Color**: Bright ruby with garnet reflections.
- Aromas: Earthy and complex, with notes of cola, red currant, and hints of dried herbs and spice.
- Palate: Energetic and layered, featuring flavors of cherry, raspberry, and sweet citrus, complemented by spiced notes of tobacco and licorice. Lively acidity and refined tannins lead to a persistent, elegant finish.





Alcohol:13,50%

Composition: 100% Pinot Noir







Paul Gerrie Vineyard Pinot Noir 2021

Did you know?

The **Paul Gerrie Vineyard** was acquired in 2012, fulfilling the founder's dream of expanding Cristom's estate. It represents Cristom's future cornerstone and reflects their dedication to sustainable farming and site-specific winemaking.

Wine Pairing Ideas

- Roasted duck with plum sauce: Highlights the wine's red fruit and spiced nuances.
- **Wild mushroom risotto**: Enhances the earthy and savory undertones of the Pinot Noir.
- Pan-seared salmon with dill: Matches the wine's minerality and lively acidity.
- Aged Gruyère or Brie: Balances the wine's bright fruit and refined tannins.



Robert Parker (RP): 95 Points (2021)

The 2021 Pinot Noir Paul Gerrie Vineyard was fermented with 40% whole clusters, and the wine was matured for 18 months in 45% new French oak. It's bursting with a kaleidoscopic perfume of strawberry, raspberry and pomegranate and nuances of lavender, licorice and bitters. The light-bodied palate is elegantly styled, with understated, spicy fruit, vibrant acidity, chalky tannins and a very long, layered finish. It opens dramatically as it airs in the glass and will benefit from time in a decanter. 491 cases were made.



James Suckling (JS): 95 Points (2019)

A perfumed nose of violets, wild raspberries, lemon zest, red tea, cinnamon stick and crushed stones. It's medium-bodied with sleek, seamless tannins and fresh acidity. Very fine and precise. Minerals and gently bitter tea notes on the finish. Drink from 2022.



