



There is an old saw in the world of wine that says that great winemakers are both scientists and chefs. It is an unusual combination of world views: blending careful, methodical techniques with a flair for rich, unforgettable aromas and flavors. It embodies Steve Doerner's long-standing love affair with Pinot Noir.

Steve came to Cristom after 14 years as winemaker at the famed Californian vineyards of Calera.



"I like wines with a lot of weight and body, but more importantly finesse. If you can make a wine with masculine qualities of weight and flavor and with a feminine quality of finesse then that's the epitome of a great Pinot Noir."

"I never want to think we've made the perfect Pinot Noir," he says with a wry smile. "We set out to make great ones at Cristom, and we are succeeding, one harvest at a time. -"



A place embodied a vision. A family assembled a team. Experience focused on a future ... and Paul and Eileen Gerrie named it all after their children, Christine and Tom. If their wines were music, they would be an ode to joy. -

# Cristom Vineyards

Cristom Vineyards was established by visionary founder, Paul Gerrie and his wife Eileen in 1992, who each possess a deep-rooted respect for the land, the natural winemaking process, and Pinot Noir.

More than 25 years later, second-generation winegrower and owner Tom Gerrie leads winemaker Steve Doerner and our tenured viticulture team in tending our Estate vineyards, and producing elegant, dynamic wines, recognizable by our hallmark style of whole-cluster fermentation by native yeasts.

Winemaker Steve Doerner spent 14 years of fashioning fine wines in California. Today he is acclaimed internationally as a master of the world's most challenging ... and most rewarding grape: the Pinot Noir.

Steve: "Only Pinot Noir can give you a silky finesse that also has depth and power. You can't achieve that harmony with other grape varieties."

At Cristom that harmony is hallmark.

In the winery, Steve blends contemporary technology with age-old winemaking traditions. Native yeasts transform the juice into wine. Gravity guides it from tank to barrel. The rich, new wine is allowed to mature slowly in cool, subterranean cellars. The wines are unfiltered. Only the finest barrels are blended into finished wines.

Steve: "A winemaker's job is to optimize what nature, the vineyard provides. It all starts there."

Our winemaking philosophy begins with respect for our land and estate vines. We're proud to be Certified Sustainable by Low Input Viticulture & Enology (LIVE), both in our winery which we run responsibly, and in our fields, that are thoughtfully and meticulously farmed with a focus on quality.

The four estate Pinot Noir vineyards - Eileen, Jessie, Louise and Marjorie, named for Gerrie family matriarchs - each possess natural variances in soil, elevation and exposition. With minimal intervention during the winemaking process, Tom, Steve and team strive to craft wines that are an honest recording of both the vineyard and the vintage, producing the ultimate expressions of the stellar fruit we're fortunate enough to work with. Recognized globally as a leading producer in our beloved Willamette Valley, our wines continue to be a unique blend of tradition, modernity and finesse.

