



2017 Mt. Jefferson Cuvée Pinot Noir



Mt. Jefferson Cuvée is a blend of the Cristom estate Pinot Noir vineyards along with exceptional fruit we source from neighboring vineyards in the Willamette Valley. These contributing sites have been thoughtfully selected over the years, and are planted on a variety of soil types, elevations and aspects, representing the Willamette Valley Appellation as a broader whole. Each of these vineyards are farmed by committed winegrowers we are proud to partner with, with each site adding to the character, fruit, and structure of the wine, giving “Mt. Jeff” its deserved reputation as one of the most stylistically consistent Pinot Noirs in the world.

After multiple tastings of every lot of the vintage, it is the “Mt. Jeff” blend that our winemaker crafts first. Whole-cluster fermentations by native yeast and extended aging in French oak are the hallmarks of the Cristom winemaking style. This wine ages in barrel for twelve months, and can stylistically be the most fresh and approachable of the Cristom Pinot Noirs in its youth.

1 OREGON PINOT NOIR IN AMERICA'S BEST RESTAURANTS

Wine & Spirits Annual Restaurant Poll - 2019, 2018, 2017, 2016, 2014, 2013



WINEMAKING

47% whole clusters of hand-harvested and hand-sorted fruit
 100% native yeast fermentations
 1-3 punch-downs daily in 1-7 ton open-top fermenters
 Gently pressed in a pneumatic bladder press and moved to barrel by gravity
 Undergoes a full malolactic fermentation in barrel
 Fined with egg whites, unfiltered

ALC 13.5% **TA** 5.5 g/L **pH** 3.64

CLONES Dijon (113, 114, 115, 667, 777, 828) Pommard & Wädenswil

BOTTLED September 17th - 21st, 2018

AGING

11 months in French cooperage & 20% new oak

VINEYARD SOURCES

21 different vineyard sites including 60% Estate fruit from Eileen, Jessie, Louise, Marjorie, and Paul Gerrie Vineyards

PRODUCTION

9835 cases

Vintage Notes With dramatic diurnal shifts, the cool weather at the end of the 2017 season allowed us to pick at our leisure with high acid and ripe phenological development. A little rain in the middle of September, just before harvest, helped extend hang time and the growing season after a dry summer. It was beneficial for the vines to take a small drink of water to help them keep their canopies strong and hang their fruit longer into the season. The clusters were destined to be plentiful and big, so we were faced with the decision to drop fruit to reduce yield and demand on the vines. Sugar accumulation slowed and we made thoughtful decisions based on the phenolics and natural acidity rather than be rushed by the warm weather.



CRISTOM
VINEYARDS

503-375-3068 | CRISTOMVINEYARDS.COM
 6905 SPRING VALLEY RD. NW | SALEM, OREGON 97304

