



2022 Mt. Jefferson Cuvée Pinot Noir

Eola-Amity Hills | Willamette Valley, Oregon



Our Mt. Jefferson Cuvée Pinot Noir is the first Pinot Noir of the vintage to be crafted after multiple tastings of every individual barrel. It aims to define the best of the Eola-Amity Hills. This is the 28th vintage of this Pinot Noir blend which is comprised of fruit predominantly from Cristom's five world-class Estate vineyards, combined with exceptional fruit from esteemed neighbors. Our Estate vineyards are planted across a diverse array of soil types, elevations, and aspects, further shaped by coastal winds and volcanic geology, all adding to the character, fruit, and structure that give "Mt. Jeff" its well-deserved reputation as one of the most stylistically consistent Pinot Noirs in the world.

Showcasing the traditional winemaking techniques that are the hallmarks of Cristom's house style – whole-cluster fermentations by native yeast, extended aging in French oak barrels, and no filtration – our flagship Pinot Noir offers tremendous complexity of flavor, approachability in its youth, and unparalleled value.

Wine&Spirits W&S Top 100 11 out of the last 12 years

W&S Top 50 Wine Brands in America's Top Restaurants 2019, 2018, 2017, 2016, 2015

Wine Spectator Top 100 Wines of 2019



VARIETAL Pinot Noir

FIRST VINTAGE 1994

HARVEST DATES
Sept. 23rd - Oct. 20th, 2022

VINEYARD SOURCES

75% Estate fruit from our Paul Gerrie, Eileen, Louise, Jessie, and Marjorie Vineyards; 10 vineyard sites total in the Eola-Amity Hills

VOLCANIC SOILS Columbia River Basalts

CLIMATE

The Eola-Amity Hills are influenced by the cool afternoon Pacific Ocean breezes that enter the Willamette Valley through the Van Duzer Corridor

WINEMAKING

100% hand-harvested
52% whole-cluster fermentation
100% native yeast fermentations
Unfined and unfiltered

AGING

10 months on its lees
in 22% new French oak barrels

ALC 13.5% TA 5.3 g/L pH 3.65

ESTATE BOTTLED

Aug. 15th - 22nd, 2023

PRODUCTION 475 barrels

FORMATS 375ml, 750ml, 1.5L, 3L

WINEMAKING TEAM Daniel Estrin, Winemaker & Vineyard Manager; Chris Butler, Assistant Winemaker; Tom Gerrie, Winegrower & Owner

Vintage Notes The 2022 vintage began in a customary Willamette Valley fashion, cool and wet. An unseasonably warm February and March followed, leading to a relatively early budbreak. Mother Nature proved unpredictable with the arrival of a rare cold air mass phenomenon in mid-April, and potential threats to the vintage. Thankfully, the Cristom Estate was spared from frost damage, but the shock of the cold snap and the cool, wet spring that followed significantly extended the growing season. We observed near-perfect conditions for bloom in late-June, yielding a generous fruit set of tight clusters and large berries. A long, warm, and sunny summer extended the growing season into October, helping the grapes achieve ripeness and stave off any late season viticulture challenges.



CRISTOM
VINEYARDS

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