



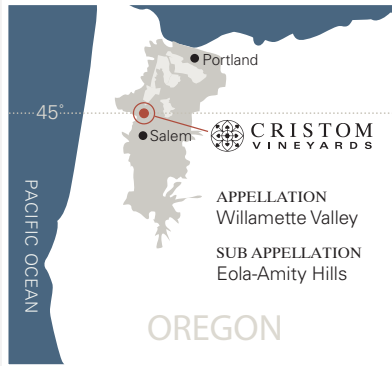
## 2023 Mt. Jefferson Cuvée Pinot Noir Eola-Amity Hills | Willamette Valley, Oregon



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 captures the best of the Eola-Amity Hills. This is the 29th vintage of this iconic Pinot Noir blend which comprises a record 77% Cristom Estate fruit from Cristom's 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 Winery of the Year 11x 2023-2012



**VARIETAL** Pinot Noir

**FIRST VINTAGE** 1994

**HARVEST DATES**

September 9 - October 7, 2023

**VINEYARD SOURCES**

77% Estate fruit from our Paul Gerrie, Eileen, Louise and Jessie Vineyards; 11 vineyard sites total in the Eola-Amity Hills

**VOLCANIC SOILS** Columbia River Basalts

**CLIMATE**

The Eola-Amity Hills AVA straddles the 45th parallel, has diverse volcanic soils, and is influenced by the cool Pacific Ocean winds through the Van Duzer Corridor.

**WINEMAKING**

100% hand-harvested  
45% whole-cluster fermentation  
100% native yeast fermentations  
Unfined and unfiltered

**AGING**

11 months on its lees  
in 26% new French oak barrels  
ALC 13.5% TA 5.1 g/L pH 3.64  
ESTATE BOTTLED August 13, 2024  
PRODUCTION 11,870 cases (9L)  
FORMATS 375ml, 750ml, 1.5L, 3L  
SRP \$50 750ml

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

**Vintage Notes** The 2023 vintage began with a customary cool, wet spring in the Willamette Valley. While bud break was delayed, warm temperatures arrived in May, and bloom advanced quickly. Summer was consistently warm and dry, creating ideal, low-stress conditions for vineyard vigor—a brief heat wave in mid-August accelerating ripening. Harvest in the Willamette Valley began early and with a flurry, with Cristom commencing on September 7th. The harvest season was compressed, and by late September, 85% of the grapes were picked before late September rains refreshed the remaining fruit on the vines, elongating the fruit development and broadening the flavor profile.

**Tasting Notes** A fresh, wild, and savory expression with vibrant acidity and an elegant structure. Earth-laced fruit aromas of blackberry bramble, dark cherry, and huckleberry seamlessly intertwine with savory hints of curry leaves and lobster mushrooms, accented by subtle notes of dried orange peel and baking spices. Earthy and floral elements—forest floor, conifer needles, and rose hips—carry through to the palate, beautifully integrated with effusive raspberry and cherry notes, leading to a long, spicy finish.



**CRISTOM**  
VINEYARDS

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