

<div><div><div>WINE ENTHUSIAST</div><div>93</div><div>POINTS</div><div>Cellar Selection</div></div><div><div>Cristom 2023 Mt. Jefferson Cuvée Pinot Noir (Eola-Amity Hills)</div><div>Mt. Jefferson erupts with aromas of blackberries, lavender, portobello mushrooms and new cedar chest drawers. The cuvée's tannins, firm but not grippy, provide ample support for its mulberry, cranberry and orange zest flavors. A brisk bit of acidity is the Bing cherry on top. Try the Mt. Jeff with a roasted chicken breast with a balsamic glaze. Drink now until 2038.</div><div>— M.A. Published 10/1/2025</div></div></div>	<div><div><div>WINE ENTHUSIAST</div><div>93</div><div>POINTS</div><div>Cellar Selection</div></div><div><div>Cristom 2023 Mt. Jefferson Cuvée Pinot Noir (Eola-Amity Hills)</div><div>Mt. Jefferson erupts with aromas of blackberries, lavender, portobello mushrooms and new cedar chest drawers. The cuvée's tannins, firm but not grippy, provide ample support for its mulberry, cranberry and orange zest flavors. A brisk bit of acidity is the Bing cherry on top. Try the Mt. Jeff with a roasted chicken breast with a balsamic glaze. Drink now until 2038.</div><div>— M.A. Published 10/1/2025</div></div></div>	<div><div><div>WINE ENTHUSIAST</div><div>93</div><div>POINTS</div><div>Cellar Selection</div></div><div><div>Cristom 2023 Mt. Jefferson Cuvée Pinot Noir (Eola-Amity Hills)</div><div>Mt. Jefferson erupts with aromas of blackberries, lavender, portobello mushrooms and new cedar chest drawers. The cuvée's tannins, firm but not grippy, provide ample support for its mulberry, cranberry and orange zest flavors. A brisk bit of acidity is the Bing cherry on top. Try the Mt. Jeff with a roasted chicken breast with a balsamic glaze. Drink now until 2038.</div><div>— M.A. Published 10/1/2025</div></div></div>
---	---	---