



2024 Mt. Jefferson Cuvée Pinot Noir

Estate Grown | Eola-Amity Hills | Willamette Valley, Oregon



Our flagship Pinot Noir, “Mt. Jeff,” embodies Cristom’s hallmark style, marrying whole-cluster and native yeast fermentations. As the first Pinot Noir of the vintage to be blended—following extensive tastings of every individual barrel—it reflects the character and craftsmanship of the Cristom Estate in Oregon’s Eola-Amity Hills.

The 2024 vintage holds special significance: crafted entirely from 100% Estate fruit for the first time, it marks the 30th vintage of this iconic wine.

Sourced from our world-class Estate vineyards—Paul Gerrie, Eileen, Louise, and Jessie—Mt. Jeff captures the diversity of volcanic soils, elevations, and aspects that define our hillside. Coastal winds funneled through the Van Duzer Corridor further shape its structure and complexity, yielding a Pinot Noir of remarkable balance and depth. Revered for its approachability and stylistic consistency, Mt. Jeff remains a benchmark classic Willamette Valley Pinot Noir—and an exceptional value.



VARIETAL Pinot Noir

FIRST VINTAGE 1994

HARVEST DATES

September 9 - October 2, 2024

VINEYARD SOURCES

100% Estate fruit from our Paul Gerrie (35%), Eileen (30%), Louise (20%) and Jessie (15%) Vineyards

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, hand-sorted
43% whole-cluster fermentation
100% native yeast fermentations
Unfined and unfiltered

AGING

11 months on its lees
in 16% new French oak barrels
ALC 13.5% TA 5.2 g/L pH 3.63

ESTATE BOTTLED August 15, 2025

PRODUCTION 9,751 cases (9L)

FORMATS 375ml, 750ml, 1.5L

SRP \$45 750ml

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

Vintage Notes The 2024 growing season was marked by a combination of early-season rainfall, fluctuating temperatures, and a warm, dry summer. The season began with above-average rainfall, providing ample soil moisture—an ideal setup for vine growth. While temperatures rose in May and June, the warm conditions were balanced by cooler overnight temperatures, allowing for steady vine development. However, the early-season rainfall combined with the dry, warm summer led to an early and compressed harvest. Overall, the season’s conditions were favorable, contributing to the production of high-quality wines.

Tasting Notes Pronounced floral aromas suggesting roses and lavender combined with blue fruit and plum, accented by subtle hints of earth. The palate is well-balanced with fresh acidity, showing off tart cherry and raspberry flavors.



CRISTOM
VINEYARDS

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