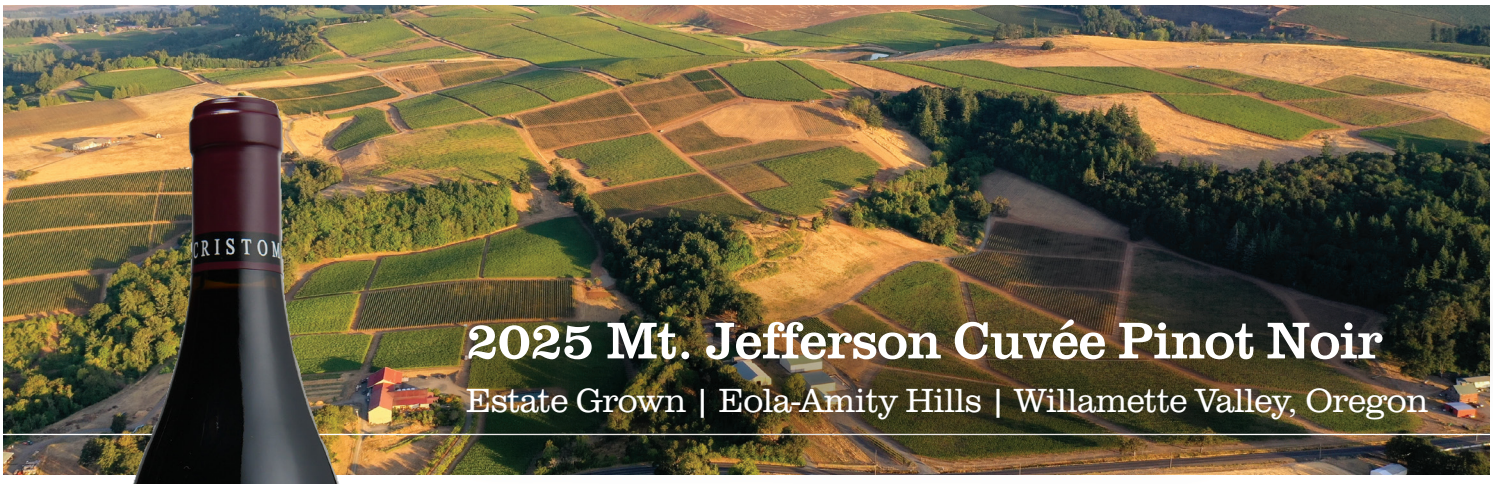


2025 Mt. Jefferson Cuvée Pinot Noir

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.

Sourced from our world-class Estate vineyards—Paul Gerrie, Eileen, Louise, Jessie and Marjorie—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 2 - September 20, 2025

VINEYARD SOURCES
100% Estate fruit from our Paul Gerrie (38%), Eileen (25%), Louise (20%), Jessie (16%) and Marjorie (1%) 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
44% whole-cluster fermentation
100% native yeast fermentations
Unfined and unfiltered

AGING
11 months on its lees
in 21% new French oak barrels

ALC 13.5% TA 5.2 g/L pH 3.63

ESTATE BOTTLED August 15, 2025

PRODUCTION 8,221 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 2025 growing season was defined by an early, warm spring, a sustained run of heat through summer, and a compressed harvest window that tested both vineyard and cellar. The season started with heavier-than-average spring rainfall, but conditions during bloom were ideal with warm temperatures and dry days, and bloom itself was one of the fastest in memory. The summer months of July and early-August provided steady growth with moderate heat, culminating in a short stretch of high temperatures at the end of August. While these conditions created one of the earliest and fastest harvests on record, our cellar and vineyard teams navigated the season with grace to craft another compelling, if powerful, vintage.

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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