

After multiple tastings of every lot of the vintage, it is the "Mt. Jeff" blend that our winemaker crafts first. Whole-cluster fermentations by native yeast and extended aging in French oak are the hallmarks of the Cristom winemaking style. This wine

#1 PINOT NOIR IN AMERICA'S BEST RESTAURANTS

Wine Spirits Annual Restaurant Poll - 2017, 2016, 2014, 2013



2015

ED AND BOTTLED BY CRISTOM VINEYARDS, INC JEGU 13.5% BY VOL. PRODUCT OF THE U.S.A. UN

WINEMAKING

Hand harvested and hand sorted fruit, 41% whole clusters,

Minimum effective additions of sulfur and tartaric acid, Native yeast fermentations, 1-3 punch-downs daily in 1-7 ton open-top fermenters

Gently pressed in a pneumatic bladder press, moved to barrel by gravity and never racked, unless necessary

Undergoes a full malolactic fermentation in barrel

Fined with egg whites, unfiltered

ALC 13.5%

TA 5.7 a/L

pH 3.7

CLONES Dijon (113, 114, 115, 667, 777, 828)

Pommard & Wädenswi

BOTTLED Dec. 6 - 16, 2016

PRODUCTION 9.562 cases

AGING 12 months in French cooperage, & 12.5% new oak

VINEYARD SOURCES

75% Estate fruit: Eileen, Jessie. Louise & Marjorie Vineyards

Balance from: Amalie Robert, Canary Hill, Feltz, Guadalupe, Hirschy, Hyland, Lillies, Symbion & Tunkalilla

COOPERAGE

15% Sirugue

44% Tonnellerie François Frères

10% Tonnellerie de Mercurey

7% Tonnellerie Deferrari

7% Tonnellerie Meyrieux

7% Tonnellerie Remond

5% Tonnellerie Rousseau 2.5% Tonnellerie Atelier

2.5% Tonnellerie Cavin

Vintage Notes Much like a twin to the 2014 vintage, 2015 will be remembered as a warm year that produced extremely high-quality fruit of great intensity – and also like 2014, the 2015 wines will likely one day be remembered among the better vintages in Willamette Valley winegrowing history. In 2015, the Pinot Noir vines got off to a warm and dry start with the earliest budbreak (March!) ever recorded at our estate - a full 3 weeks earlier than our twenty-five-year average.





