



2016 Mt. Jefferson Cuvée Pinot Noir



Mt. Jefferson Cuvée is a blend of the Cristom estate Pinot Noir vineyards along with exceptional fruit we source from neighboring vineyards in the Willamette Valley. These contributing sites have been thoughtfully selected over the years, and are planted on a variety of soil types, elevations and aspects, representing the Willamette Valley Appellation as a broader whole. Each of these vineyards are farmed by committed winegrowers we are proud to partner with, with each site adding to the character, fruit, and structure of the wine, giving “Mt. Jeff” its deserved reputation as one of the most stylistically consistent Pinot Noirs in the world.

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 ages in barrel for twelve months, and can stylistically be the most fresh and approachable of the Cristom Pinot Noirs in its youth.

1 PINOT NOIR IN AMERICA'S BEST RESTAURANTS

Wine & Spirits Annual Restaurant Poll - 2018, 2017, 2016, 2014, 2013



WINEMAKING

48% whole clusters of hand-harvested and hand-sorted fruit
 100% native yeast fermentations
 1-3 punch-downs daily in 1-7 ton open-top fermenters
 Gently pressed in a pneumatic bladder press and moved to barrel by gravity
 Undergoes a full malolactic fermentation in barrel
 Fined with egg whites, unfiltered

ALC 13.5% **TA** 5.7 g/L **pH** 3.73

CLONES Dijon (113, 114, 115, 667, 777, 828) Pommard & Wädenswil

BOTTLED September 20 - 24th, 2017 **PRODUCTION** 6826 cases

VINEYARD SOURCES 69% Estate fruit: Eileen, Jessie, Louise, Marjorie, and Paul Gerrie Vineyards

Balance from: Canary Hill, Feltz, Guadalupe, Hirschy, Symbion, and Tunkalilla Vineyards

AGING 11 months in French cooperage & 23% new oak

COOPERAGE

40% Tonnellerie François Frères
 15% Sirugue
 9% Tonnellerie de Mercurey
 6% Seguin Moreau
 6% Tonnellerie Rousseau
 4.5% Tonnellerie Damy
 4.5% Tonnellerie Meyrieux
 4.5% Tonnellerie Remond
 3% Tonnellerie Doreau
 3% Tonnellerie Deferrari
 3% Tonnellerie O
 1.5% Tonnellerie Atelier

Vintage Notes From a historical perspective, the wines of 2016 bear more than a passing resemblance to two other highly-acclaimed Oregon vintages: 2012 and 2008, years known for producing low yields of small, concentrated berries. Three separate heat swells in early spring of 2016 resulted in three distinct bloom periods, creating small amounts of millerandage, (“chicks and hens”) within individual clusters – which we welcome with open arms, as we firmly believe this only adds to the character and complexity of our wines.



CRISTOM
VINEYARDS

503-375-3068 | CRISTOMVINEYARDS.COM
 6905 SPRING VALLEY RD. NW | SALEM, OREGON 97304

