



## **2012 Mt. Jefferson Cuvée Pinot Noir**

### **History**

Cristom Vineyards named our Willamette Valley Pinot Noir, Mt. Jefferson Cuvée, in 1994 after Mount Jefferson (10,495 feet, 3,199 m), located in the Cascade Range, due east of the winery and dramatically visible from our tasting room. 'Mt. Jeff' is crafted in a vibrant and expressive style and has earned a reputation for consistency making it among the most popular wines on restaurant wine lists in America.

Mt. Jefferson Cuvée is a blend of the Cristom estate Pinot Noir vineyards along with fruit we source from neighboring vineyards in the Willamette Valley. The vineyard sites we have thoughtfully selected over the years are planted on a variety of soil types, elevations and aspects and represent the Willamette Valley Appellation as a broader whole. The vineyards are farmed by committed winegrowers we are proud to partner with, some for more than two decades, each and every one making a contribution to the 'Mt. Jeff'. Each vineyard site adds 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 tasting multiple times through every lot of the vintage, it is the 'Mt. Jeff' blend that our original winemaker, Steve Doerner crafts first. Whole-cluster fermentations by native yeast followed by 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. You can call it your 'school-night' Pinot.

### **Vintage Notes**

2012 will be remembered as an excellent vintage across the Willamette Valley and produced rich, ripe expressions of Pinot Noir. The spring was warm and dry and led to budbreak and bloom a week earlier than average. The summer months gave us plentiful sunshine and temperatures just below our twenty-year average. The beautiful weather stayed through the fall and we had the warmest October in ten vintages. We began harvest on October 1<sup>st</sup>, 2012 bringing in the first blocks of Louise Vineyard from the Cristom estate. It is hard to express how memorable the month of October was – warm days allowed the fruit to stay on the vine and gain beneficial hang-time late into the month and extremely cool nights helped to retain bright acidity in the wines. The last of the Pinot Noir was hand picked and hand sorted on October 24<sup>th</sup>, fermented naturally, and produced deeply colored and structured wines.

The 2012 Mt. Jefferson Cuvée is a blend of fifteen different vineyard sites, including three of our four estate Pinot Noir vineyards. The outside fruit comes

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from vineyard sites in appellations across the Willamette Valley, including: the Eola-Amity Hills, the Coastal Foothills, Dundee Hills, and Yamhill-Carlton. We found impressions of pomegranate and mixed berries and the youthful aromas to be complex and intriguing. It is a mid-weight wine, spicy on the palate, and has a luscious, velvety texture that is very promising. It will be best served in the next 3-4 years though it may please you after 8-10 years.

**Vineyard Sources** 40% Estate fruit—Eileen Vineyard, Jessie Vineyard, Louise Vineyard - balance from: Amalie Robert, Canary Hill, Carter, Feltz, Guadalupe, Hirschy, Illahe, Methven, Roserock, Symbion, Tunkalilla, Willakia

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

**Appellation** Willamette Valley

**Winemaking**

- Hand harvested and hand sorted
- 40% whole clusters
- No cold soak before primary fermentation
- 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 and moved to barrel by gravity, and never racked, unless necessary
- Undergoes a full malolactic fermentation in barrel
- Fined with egg whites, unfiltered

**Aging** 12 months in French cooperage, 16% new oak

**Bottled** November 18 - 22, 2013

**Alcohol** 13.5%

**Total Acidity** 5.6 g/L

**pH at Bottling** 3.70

**Production** 8,649 cases