



2013 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 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

The 2013 vintage may be remembered as a year with an unprecedented story to tell. The growing season kicked off early and the warm spring led to one of the warmest summers in the last ten years. Budbreak, bloom and veraison were all a week earlier than average leading us to the earliest start to vintage since 2006.

The 2013 harvest began on September 14th picking Dijon clone 113 of Pinot Noir off of Jessie Vineyard and picking blocks of Pommard and Dijon clone 777 of Pinot Noir off of Louise Vineyard. Picking continued through September 19th, and then, with the earliest blocks of Jessie and Louise fermenting in the winery, a rainstorm hit the Willamette Valley between September 21st – 25th bringing the vintage to a halt as we stood and helplessly watched the rain. After the storms passed, we had dry weather for the rest of harvest allowing the fruit to gain beneficial hangtime and continue to ripen as the season extended into October. Picking resumed in the estate vineyards on October 5th and the last of the estate Pinot Noir to be picked came in on October 14th.

The 2013 Mt. Jefferson Cuvée is a blend of seventeen different vineyard sites, including all four of our estate Pinot Noir vineyards. All of the vineyard sites are in



the Willamette Valley and come from appellations including: the Eola-Amity Hills, Dundee Hills, and Yamhill-Carlton.

Though the growing season was warm leading us to an early start to harvest, the rainstorm in late September changed the very nature of the vintage. You can speak about 2013 as two vintages in one because the wines produced from the fruit harvested before and after the rain made very different wines stylistically. Because of the warm spring and summer, the first blocks harvested before the rain produced ripe expressions of Pinot Noir with great depth of flavor and concentration. The fruit picked after the rainstorm produced more refined, elegant expressions of Pinot Noir as if grown in a cool Willamette Valley vintage.

In the glass, the 2013 Mt. Jefferson Cuvée is showing like a cool year in the Willamette Valley with bright, red-fruit aromatics, elegant, balanced tannins and persistent acidity. Even though we had a warm spring and summer, the rain impacted the season, and like many cooler vintages, our winemaker made the deliberate decision to use less whole clusters in 2013. This wine will be one the finest expressions of the vintage as it is composed of some of the earliest and latest fruit harvested in 2013. 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.

Vineyard Sources 27% Estate fruit—Eileen Vineyard, Jessie Vineyard, Louise Vineyard, Marjorie Vineyard - balance from: Amalie Robert, Arcus, 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
- 31% 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

Ageing 12 months in French cooperage, 18% new oak

Bottled November 18 - 22, 2014

Alcohol 13.0%

Total Acidity 5.6 g/L

pH at Bottling 3.70

Production 354 Barrels; 8,636 cases