

# Cristom

Cristom Mt. Jefferson Cuvée Pinot Noir captures the heart of Oregon's Eola-Amity Hills, delivering a blend of vibrant red fruit, earthy undertones, and elegant structure, crafted from a selection of estate and neighboring vineyards.

## Mt. Jefferson Cuvee Pinot Noir 2021

Oregon, USA

### Region and Vineyards

The **Mt. Jefferson Cuvée** is sourced from Cristom's five estate vineyards—**Paul Gerrie**, **Eileen**, **Louise**, **Jessie**, and **Marjorie**—as well as other esteemed vineyards in the **Eola-Amity Hills AVA**, within the **Willamette Valley**, Oregon. This region benefits from the cooling breezes of the **Van Duzer Corridor**, which moderate summer heat, extending the growing season and preserving acidity in the grapes.

The vineyards are planted on diverse **volcanic soils**, such as Columbia River Basalts, and vary in elevation and aspect, contributing layers of complexity and structure to the wine. The estate fruit, comprising 75% of the blend, is farmed with sustainable practices to ensure the integrity of the terroir.

#### Winemaking

This vintage reflects Cristom's commitment to traditional and natural winemaking. Grapes were **100% hand-harvested** and underwent **52% whole-cluster fermentation**, a hallmark of Cristom's style that enhances aromatic complexity and tannin structure. Fermentation was carried out with **100% native yeast**, capturing the unique microbiome of the vineyards.

The wine was aged for **10 months on its lees** in **22% new French oak barrels**, providing subtle spice and integration without overshadowing the fruit. It was bottled **unfined and unfiltered**, preserving its purity and showcasing the expression of the terroir.

## **Tasting Notes**

- Color: Bright ruby with garnet hues.
- Aromas: Complex aromas of cherry, cranberry, and pomegranate, intertwined with notes of dried herbs, baking spices, and a hint of earthiness.
- Palate: Vibrant and balanced, featuring flavors of red plum, raspberry, and subtle notes of clove and minerality. Fine-grained tannins and lively acidity contribute to a long, elegant finish.





Alcohol:13,50 %

Composition: 100% Pinot Noir







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### Did you know?

The **Mt. Jefferson Cuvée**, first introduced in **1994**, is Cristom's flagship Pinot Noir and one of the most consistent representations of the Eola-Amity Hills AVA. It has been named in **Wine & Spirits Magazine's Top 100 Wines** eleven times in the past twelve years, cementing its reputation for quality and value.

### Wine Pairing Ideas

- **Herb-crusted pork tenderloin**: Complements the wine's red fruit and savory nuances.
- **Grilled salmon with dill and lemon**: Enhances the wine's bright acidity and mineral-driven character.
- Wild mushroom risotto: Matches the earthy and umami notes of the wine.
- **Aged Gouda or Gruyère**: Balances the wine's vibrant fruit and smooth tannins.



#### James Suckling (JS): 94 Points (2021)

Pretty notes of mulberries, spiced cherries, cloves and tea leaves. Some mushroom. It's so silky, supple and delicious with very fine tannins. I like the savory tightness and minerality. Some rusty hints, too. Tight finish. 43% whole cluster. Drink from 2024.



#### Robert Parker (RP): 93 Points (2021)

The 2021 Mt. Jefferson Cuvée Pinot Noir includes 52% estate fruit. It was fermented with 44% whole clusters, and the wine matured in 20% new French oak for 11 months. It opens slowly to reveal aromas of cranberry, red cherry and star anise, plus finer nuances of Earl Grey tea leaves, pipe tobacco and iron. The medium-bodied palate features delicately styled, juicy red fruit framed by softly chalky tannins, and it boasts expansive floral and spice character on the long finish. It will benefit from 3-5 years in bottle. 11,260 cases were made.



#### Wines & Spirits (W&S): 92 Points (2021)

Warm and generous, Mt. Jeff is Cristom's appellation wine, drawing largely from estate sources. This 2021 feels precocious, with scents of plum skin and foresty black cherries, a dark clove-like note, and flavors that feel lifted and succulent.



