

CRISTOM MT. JEFFERSON PINOT NOIR 2013

Appellation: Eola-Amity Hills; Willamette Valley; Oregon; USA

Winemaker: Steve Doerner
Closure: Cork
Alcohol: 13.0%



Vineyard

Produced since 1994, Mt. Jefferson Cuvée is made with a blend of grapes from each of the estate vineyards and twelve vineyard sites in the Willamette Valley. The Mt. Jefferson Cuvée conveys a rich diversity of place, deserving of its reputation as one of the most expansive yet stylistically consistent pinot noirs in the world. It is named after Mt. Jefferson in the Cascade Range that is due east of Cristom and dramatically visible from our tasting room.

Tasting Notes

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 of the finest expressions of the vintage as it is composed of some of the earliest and latest fruit harvested in 2013.

The Mt. Jefferson Cuvée is the first of our six Pinot Noirs to be released each year. 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. Best in 3-4 years, but may pleasantly surprise you at 8-10 years.

Vintage

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, however, 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.

Stats

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

- Hand harvested and hand sorted • 31% whole clusters
- Native yeast fermentations
- Undergoes a full malolactic fermentation in barrel
- Fined with egg whites, unfiltered.

Aging 12 months in French cooperage, 18% new oak Bottled November 18 - 22, 2014

Total Acidity 5.6 g/L, pH at Bottling 3.70

Production 354 Barrels; 8,636 cases