



CRISTOM MT. JEFFERSON PINOT NOIR 2014

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

Winemaker: Steve Doerner
Closure: Cork
Alcohol: 13.5%



Vineyard

Produced since 1994, Mt. Jefferson Cuvée is made with a blend of grapes from each of the estate vineyards along with neighboring vineyards in the Willamette Valley, some of whom we have partnered with for more than two decades. Each vineyard site adds to the character, fruit and structure of the wine. It is named after Mount Jefferson in the Cascade Range that is due east of Cristom and dramatically visible from the tasting room. This vintage is comprised 63% Estate fruit—Eileen, Jessie, Louise & Marjorie Vineyards – balance from: Amalie Robert, Arcus, Canary Hill, Carter, Feltz, Guadalupe, Hirschy, Hyland, Methven, Lillies, Symbion, Tunkalilla

Tasting Notes

In the glass, the 2014 Mt. Jefferson Cuvée is showing like a classic Willamette Valley vintage with bright, red-fruit aromatics, elegant, balanced tannins and persistent acidity. We found impressions of pomegranate, Rainier strawberries, raspberries, Dark Hudson cherries, cocoa powder and sweet pipe tobacco along with earthy and dusty notes that are complex and intriguing. It is a mid-weight wine that is defined by its balance of smooth, seamless tannins and luscious acidity with good persistence.

Reviews

The 2014 Mt Jefferson Cuvée Pinot Noir, which contains around 50% whole cluster fruit, has a lively, wild strawberry and candied orange peel scented bouquet, a touch of freshly sliced tangerine in the background. This is a vivacious bouquet with more intensity than the 2013. The palate is medium-bodied with fresh, lithe tannin. This is nicely balanced with good grip in the mouth, the 15% new oak nicely integrated with a subtle saline note towards the earthy finish. This is a great value.. **NM 90 points, Robert Parker Wine Advocate, 30th June, 2016**

Vintage

The 2014 vintage will be remembered as one of the great vintages in Willamette Valley winegrowing history. A warm, but nearly ideal growing season delivered the rare combination of abundant quantity and exceptional quality fruit that developed into aromatic wines of balance, depth and concentration. The season got off to a warm and dry start with the earliest budbreak and bloom - a full two weeks earlier than our twenty-year average. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set and the vineyards produced heavy clusters and large berries. The warm weather conditions continued throughout the summer leading to record high temperatures and the earliest start date to harvest in over two decades. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 1992.

Stats

Clones Dijon (113, 114, 115, 667, 777, 828) Pommard & Wädenswil
Hand harvested and hand sorted fruit, 40% whole clusters
Aging 12 months in French cooperage, 10% new oak. 7 different coopers.
Total Acidity 6.3 g/L pH at Bottling 3.66

