

CRISTOM MT. JEFFERSON PINOT NOIR 2017

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

Winemaker: Steve Doerner
Closure: Cork
Alcohol: 13.5%



Vineyard

Produced since 1994, Mt. Jefferson Cuvée (named after Mt. Jefferson in the Cascade Range, dramatically visible from the tasting room) is made with a blend of grapes from each of the estate vineyards along with neighboring vineyards in the Willamette Valley. Each vineyard site adds to the character, fruit and structure of the wine, representing the Willamette Valley Appellation as a broader whole. This 2016 vintage sources 60% Estate fruit and the balance from 21 different vineyard sites.

Tasting Notes

After multiple tastings of every lot of the vintage, it is the "Mt. Jeff" blend that our winemaker crafts first. Whole-cluster fermentations by native yeast and 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.

Vintage

With dramatic diurnal shifts, the cool weather at the end of the 2017 season allowed us to pick at our leisure with high acid and ripe phenological development. A little rain in the middle of September, just before harvest, helped extend hang time and the growing season after a dry summer. It was beneficial for the vines to take a small drink of water to help them keep their canopies strong and hang their fruit longer into the season. The clusters were destined to be plentiful and big, so we were faced with the decision to drop fruit to reduce yield and demand on the vines. Sugar accumulation slowed and we made thoughtful decisions based on the phenolics and natural acidity rather than be rushed by the warm weather.

Stats

Clones:	Dijon (113, 114, 115, 667, 777, 828) Pommard & Wadenswil
Aging:	11 months in French oak, 20% new
Bottled:	17th-21st September, 2018
Total Acidity:	5.5 g/l
pH at bottling:	3.64
Production:	9835 cases produced