



HOUSE OF TOWNEND

Cristom 'Mount Jefferson' Pinot Noir

| | |
|--------------|---------|
| Price | £42.50 |
| Code | CRIS080 |

This is the most approachable of the Cristom Pinots and is a terrific introduction to the Cristom style with great balance and lots of strawberry, Oregon fruit. Produced by this world-renowned winery Mount Jefferson Cuvée is a blend of the Cristom estate Pinot Noir vineyards along with fruit that has been sourced from neighbouring vineyards in the Willamette Valley. Each vineyard site adds to the character, fruit and structure of the wine, giving Mount Jefferson its deserved reputation as one of the most stylistically consistent Pinot Noirs in the world. This is Cristom's Flagship wine which makes up nearly 50% of their production.

Tasting Notes:

The Mount Jefferson Cuvée Pinot Noir 2013 vintage is bright in colour with red fruit aromatics. A beautifully structured wine with excellent balanced tannins and a persistent acidity. Impressions of pomegranate and mixed berries are evident in this mid-weight wine which has a spiciness on the palate coupled with a velvety texture.





HOUSE OF TOWNEND

| Specification | |
|-------------------|--|
| Vinification | Hand harvested and hand sorted. 31% whole clusters. No cold soak before primary fermentation. Minimum effective additions of sulphur 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. Aged for 12 months in French cooperage, 18% new oak. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink now through to 2025 |
| Country | USA |
| Region | Oregon |
| Area | Willamette |
| Type | Red Wine |
| Grapes | Pinot Noir |
| Genres | Fine Wine, Vegetarian |
| Vintage | 2023 |
| Body | Elegant, refined and supple |
| Producer | Cristom Vineyards |
| Producer Overview | Cristom's founder and owner, Paul Gerrie, used his skills as a petroleum engineer and avid researcher to pursue his passion for wine. On his travels to France he was introduced to the traditional growing practices of the Burgundy region. He learned that soil (terroir) and site were key in developing the complexity of the fruit. After a 1991 visit to the International Pinot Celebration in Oregon, Paul decided the time was right to leave the East Coast and bring his family and his passion for great Pinot Noir to Oregon's burgeoning wine country. Today, the estate can be seen in the eight distinct vineyards on Cristom's 65 acres in the Eola Hills of Oregon's Willamette Valley. |
| Closure Type | Cork |
| Food Matches | Serve with smoked salmon rillettes. |