

CRISTOM
2014 MOUNT JEFFERSON
CUVÉE PINOT NOIR

OREGON, USA



DRY MED SWEET

MATURITY

2017

2030

ALCOHOL

13.5%

VARIETY

Pinot Noir

Colour Notes

Full, blood red.

Aroma Notes

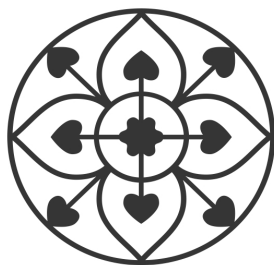
Bright, red-fruit aromatics touched with asian spice.

Palate Notes

Elegant, balanced tannins and persistent acidity. 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.

"The Mt. Jefferson Cuvée is a blend of sixteen different vineyard sites, including all four estate Pinot Noir vineyards."

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Robert Parker's 'The Wine Advocate'

90 POINTS

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 nicely integrated with a subtle saline note towards the earthy finish.

James Suckling

94 POINTS

Aromas of walnuts, berries and spices with hints of orange peel. Full-bodied with soft texture and chewy tannins. A juicy and delicious wine already. Needs a year or two to soften. Better in 2018.

Maturity

2018

Josh Raynolds - 'Vinous'

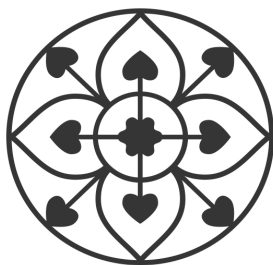
91 POINTS

Bright red. Forward, spice-accented aromas of fresh red berries, cola and lavender are joined by mineral and allspice nuances that emerge with aeration. Sweet and incisive in the mouth, offering juicy raspberry and floral pastille flavors and a touch of smokiness. Finishes silky and very long, with repeating red fruit character; gentle tannins come in slowly to contribute grip. This wine shows quite a light touch for the vintage.

Wine Enthusiast

88 POINTS

Light raspberry fruit carries a tart punchy edge. It's clean and fresh, though showing little density. Additional bottle age (another couple of years) would be a good idea.



PRODUCTION OF
CRISTOM
2014 MOUNT JEFFERSON
CUVÉE PINOT NOIR



FERMENTATION

40% whole clusters. No cold soak before primary fermentation. Native yeast fermentations. 1-3 punch-downs daily in 1-7 ton open-top fermenters. Gently pressed in a pneumatic bladder press, moved to barrel by gravity and never racked, unless necessary.

MATURATION

12 months in French cooperage, 10% new oak. 7 different coopers, including: 39% Tonnellerie François Frères, 25% Sirugue, 14% Tonnellerie de Mercurey, 8% Tonnellerie Deferrari, 6% Seguin Moreau, 5% Tonnellerie Rousseau, 3% Tonnellerie Remond.

pH LEVEL

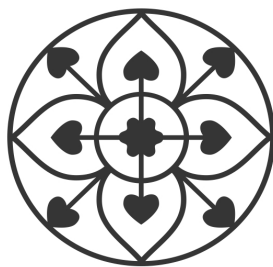
3.66

TA (TOTAL ACIDITY)

6.3



WINES ARE SAMPLED AS THEY MOVE THROUGH PRODUCTION
IMAGE: CRISTOM VINEYARDS



DATES EVENTS

1990 ●

After establishing himself as an engineer, Paul Gerrie decided to pursue a career in the wine industry after tasting a 1980 Echezeaux Pinot Noir and falling head over heels in love with the variety.

1991 ●

Some friends invited Paul and his wife, Eileen, to visit the International Pinot Noir Celebration (IPNC) in McMinnville, Oregon. During this stay, Paul and Eileen decided Oregon was wonderful, and would be the perfect place to raise their young family among the vines. Paul met with Mike Etzel, who helped him to find land that would produce great Pinot Noir. Mike found the site that is now Cristom.

1992 ●

The birth of Cristom. Paul, along with his wife, Eileen and their children, Tom & Christine, made the move from Pennsylvania to Oregon. Steve Doerner was brought on as winemaker, and Mark Feltz as vineyard manager, and Cristom's first vintage - 1992 - was created.

1993 ●

Louise Vineyard on a Cristom hillside with immense elevation-variance was planted and named for founder Paul Gerrie's maternal grandmother.

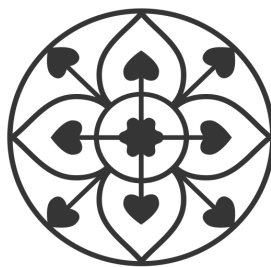
2007 ●

Cristom becomes certified sustainable LIVE (Low Input Viticulture and Enology).

2014 ●

A fifth single vineyard site is planted - named for Cristom's founder, Paul Gerrie. It is a spectacular east-facing site in the Eola Hills, and will help Cristom to become one of the greatest wine estates in the world.

"Tom is working hard to build on the foundation of the great winegrowing team his father assembled nearly 25 years ago, and inspire innovation to drive the company forward for the next generations."



THE PEOPLE BEHIND
CRISTOM
OREGON, USA



Tom Gerrie

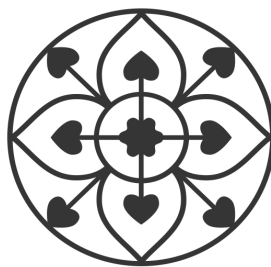
OWNER & WINEGROWER

Tom Gerrie was born in Pittsburgh, Pennsylvania in 1983 and spent the first eight years of his childhood in western PA. In 1992, his parents founded Cristom Vineyards and moved the family west to the Willamette Valley. Through the generosity of his parents, Tom was fortunate to travel and learn about the culture of wine and food at a young age and learn about European winemaking methods and traditions. He spent summers as a child working for his parents tying and watering young vines in the newly established vineyards not yet understanding the true importance of what his parents established.

After graduating from the University of Washington, Tom went on to work several harvests at a number of wineries that have inspired and influenced him, including: Bethel Heights Vineyard in the Willamette Valley, Domaine François Mikulski in Meursault in the Côte de Beaune in Burgundy, France, Tappanappa Wines in the Adelaide Hills with Brian Croser and Medhurst Wines in the Yarra Valley, Australia. He then completed the winemaking and vineyard management programs at the Northwest Viticulture Center at Chemeketa Community College. Tom joined the Cristom Vineyards production team full time in 2007, was promoted to General Manager of the company in 2010 and became majority owner at the end of 2012. Now as Proprietor and Winegrower of Cristom, Tom is working hard to build on the foundation of the great winegrowing team his father assembled nearly 25 years ago, and inspire innovation to drive the company forward for the next generations.

Tom was married in 2012, and he and his wife have just welcomed their first child into the world and have named him Benjamin Paul. Together with their Labrador Retriever, Winnie, they live in the suburbs of Portland. When not in the vineyard and cellar, Tom enjoys spending time with his family at the beach and fly fishing with his father. Tom has worked alongside Steve Doerner and Mark Feltz of Cristom for more than nine years learning to grow and craft the wines in the house style ensuring their legacy will be preserved for decades to come. He brings energy and enthusiasm for life and is passionate about the work he does at Cristom.

"Paul started with French bottles, and can still remember his first exceptional Pinot Noir. From that point on he was hooked on Pinot."



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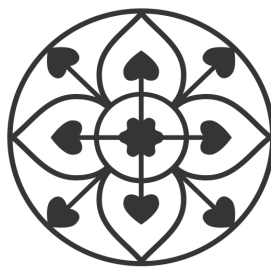
Paul Gerrie
FOUNDER

After graduating from University of Pittsburgh with a degree in Engineering, Paul became interested in wine. He started with French bottles (with the occasional California jug tossed in,) and can still remember his first exceptional Pinot Noir - it was a 1980 Echezeaux and it was "astonishing". From that point on he was hooked on Pinot!

Around 1990, Paul started looking for a career change that would be interesting and challenging. Despite the fact that he lived on the East Coast, the first thing that came to his mind was the wine business. Around that time, some friends invited he and his wife, Eileen, to attend the International Pinot Noir Celebration (IPNC) in McMinnville, Oregon. During the 1991 visit, he and Eileen fell in love with Oregon and began to think it would be a good place to raise their young family. Soon after, Paul was introduced to Mike Etzel who helped him to find land that would produce great Pinot Noir grapes. Mike found the site that is now Cristom.

In the summer of 1992, Paul's wife, Eileen, their children, Christine and Tom and Paul moved from Pennsylvania to Oregon. There has been no looking back. Through serendipity and good fortune, The Gerries were able to hire Steve Doerner as the winemaker, and Mark Feltz as vineyard manager. Cristom's first vintage was in 1992 and we were up and running. Twenty years later, we are still trying to make the best Pinot Noir on the planet!

"My work is influenced by the seasons and by a constant desire to meld the art of winemaking with the terroir of the Willamette Valley."



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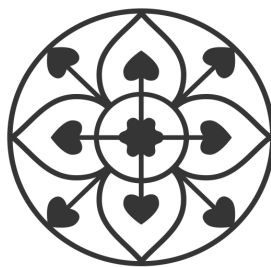


Steve Doerner
WINEMAKER

In 1992, after working for Calera (a California Pinot Noir producer,) for 14 years, Steve felt ready for a change. To do so, he identified two 'musts' to help determine where to go next. First, he wanted to continue making Pinot Noir, and secondly, it should be for a small company. It didn't take much persuasion from Paul Gerrie to convince Steve that Oregon was the place and that Cristom was the company. At the time it seemed like a hard decision but it's been twenty years since that decision was made, and he's never looked back.

"My goal is to make wines that have balance, wines that have weight and power and finesse and elegance. I've honed my craft by traveling and studying winemaking around the world. I've been to Chile, Italy, France, Germany, Australia, and New Zealand. But Oregon is always home and I like working at Cristom because it's so varied. My work is influenced by the seasons and by a constant desire to meld the art of winemaking with the terroir of the Willamette Valley. Of course I'm incredibly proud of our Pinot noirs, but also of our exceptional Chardonnay, Viognier, and Syrah."

"I've worked at Cristom for 20 years – since the winery's first harvest – and I love it."



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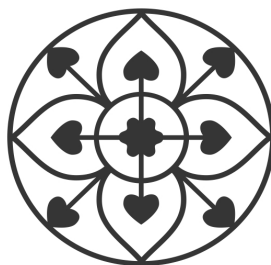
Mark Feltz
VINEYARD MANAGER

Some of Mark's biggest childhood memories involve the vineyard. His father, Jim Feltz, planted Feltz Vineyard in 1973. He was a bit of a visionary – Feltz Vineyard was one of the first plantings in the Eola Hills, an area that's now home to more than 2,000 acres of planted grapevines.

As a child, Mark worked digging holes and putting vines into the ground. Later, in the early 1980s, he worked with Ted and Terry Casteel at Bethel Heights. Next came work in wine production. Mark was at Stag's Leap Wine Cellars in Napa from 1985 to 1989 and Chalk Hill in Sonoma from 1989 to 1992. He was looking for an opportunity to get back into the vineyard when I got a call from the Casteels. Ted and Terry had met Paul Gerrie, who was looking for someone to manage Cristom's vineyards, and he leapt at the chance to return to viticulture and his Oregon roots.

"I've worked at Cristom for 20 years – since the winery's first harvest—and I love it. I'm an outdoorsman at heart, and love to spend time hunting and camping."

"Even after sixteen years at Cristom, I'm still excited... I am very proud of the great Cristom wines we produce every year."



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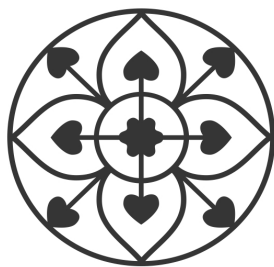


Andy Zorzi
ASSISTANT WINEMAKER

Andy Zorzi's first harvest with Cristom was in 1996. He had met Cristom's owner, Paul Gerrie at the coffee shop he managed in McMinnville. They bonded over a shared love for sports and dogs.

After working as a harvest intern he became Assistant Winemaker.

"Even after sixteen years at Cristom, I'm still excited. I love chatting with visitors to the winery and like to point out the songbirds or hawks circling above the vineyards. I am very proud of the great Cristom wines we produce every year."



VINTAGE OVERVIEW

2012 ●

MEMORABLE
WARM
BALANCED

2012 will be remembered as an excellent vintage across the Willamette Valley and produced rich, ripe expressions of Pinot Noir. The spring was warm and dry and led to budbreak and bloom a week earlier than average. The summer months provided plentiful sunshine and temperatures just below the twenty-year average. The beautiful weather stayed into the fall and gave the warmest October in ten vintages. Harvest began on October 1st, 2012 bringing in the first blocks of Louise Vineyard from the Cristom estate. It is hard to express how memorable the month of October was – warm days allowed the fruit to stay on the vine and gain beneficial hang-time late into the month and extremely cool nights helped to retain bright acidity in the wines. The last of the Pinot Noir was hand picked and hand sorted on October 24th, fermented naturally for an extended time and produced deeply colored and structured wines.

2013 ●

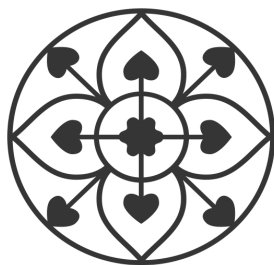
EARLY
WARM
RAINSTORM

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 to the earliest start to vintage since 2006. The 2013 harvest began on September 14th picking Dijon clone 113 of Pinot Noir off of Jessie Vineyard and picking blocks of Pommard and Dijon clone 777 of Pinot Noir off of Louise Vineyard. Picking continued through September 19th, and then, with the earliest blocks of Jessie and Louise fermenting in the winery, a rainstorm hit the Willamette Valley between September 21st – 25th bringing the vintage to a halt. After the storms passed, we had dry weather for the rest of harvest allowing the fruit to gain beneficial hangtime and continue to ripen as the season extended into October. Picking resumed in the estate vineyards on October 5th and the last of the estate Pinot Noir to be picked came in on October 14th. Though the growing season was warm leading us to an early start to harvest, 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.

2014 ●

IDEAL
WARM
GAMBLE

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 recorded at the Cristom Estate in history to that point - a full two weeks earlier than the 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.



VINTAGE CONTINUED OVERVIEW

The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 1992. With such exceptional vine fruitfulness and set, the deliberate decision was made to thin more modestly, leaving more fruit spread out across the canopy. If thinning was done more aggressively as is done in an average year, it was feared the season would be shortened and the fruit would result in high sugars and green flavors. The gamble paid off, and the expected abundant quantity and additional hang time combined for dark and concentrated fruit with balanced acids and sugars without experiencing any heat stress. The estate Pinot Noir grapes were picked between September 9th and September 27th, 2014. Truly a year to remember, the 2014 harvest gave a vast range of wines from refreshing and vibrant to more rich, powerful and concentrated wines that remain graceful with balance and moderate alcohol.



DHALL & NASH

REGIONAL INFORMATION // U. S. A.

Oregon

The Rebirth Of An Industry Which Proves That Quality Outlasts Quantity.
Whilst Not The Biggest Producer - They Produce A Lot Of The Best!



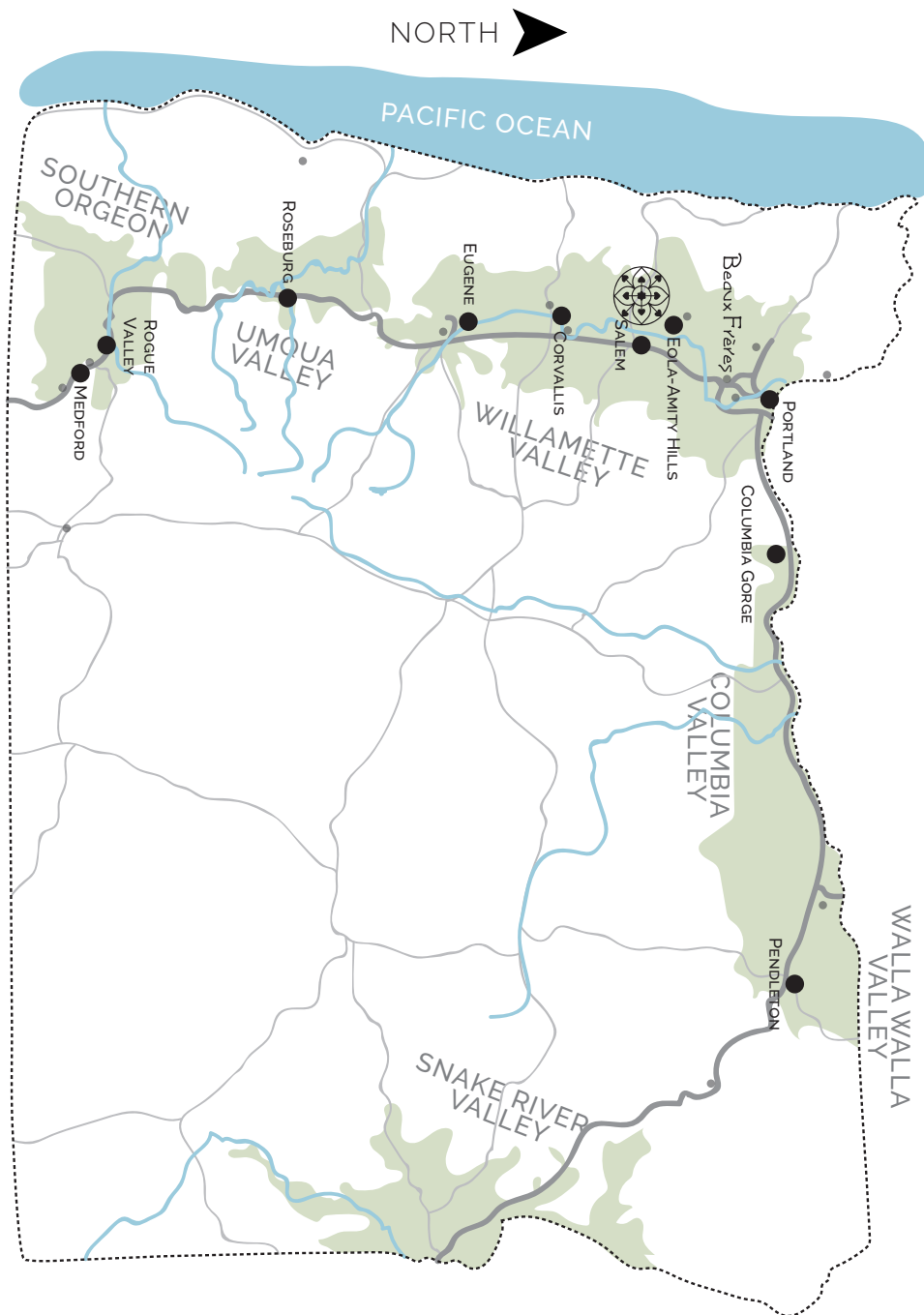
DHALL & NASH
WINERIES IN
OREGON



CRISTOM

Beaux Frères

BEAUX
FRÈRES



- SIGNIFICANT TOWNS
- SMALL TOWNS
- HIGHWAYS
- ROADS
- SUB-REGIONS
- WATER

HISTORY & CULTURE

The first acknowledged grape plantings in Oregon were in 1847 by Horticulturist Henderson Luelling. However the first recorded winery, Valley View Vineyard, was founded by Peter Brit in the 1850's (before the state of Oregon existed,) in what would now be part of the Rogue Valley AVA. With increasing settlement in the 1880's there came initial plantings of Zinfandel, Riesling and a variety of Sauvignons.

However like the rest of the USA all the winemaking in the region was shut down with the rise of prohibition and there was no active winemaking until 1933. The wine industry in the state stayed small until the 60's and 70's being eclipsed by the warmer climate in California and a focus on fruit wine.

Hillcrest Vineyard, which opened in 1961, really started the revitalisation of the wine industry in state. The first planting of Pinot Noir in Oregon was here and the first vintage was produced in 1967. In the 70's there were 5 bonded wineries and this grew rapidly from an influx of Californian winemakers looking to make the most of the new agricultural laws passed in state. Essentially the state legislature passed zoning laws (Urban Growth Boundaries,) prevented housing developments from using essential agriculture and viticulture areas such as hillsides.

The key moment that put Oregon's wine on the map was when Eyrie Vineyards' 1975 South Block Pinot Noir took out the 10th place at the Gault-Millau French Wine Olympiads. Furthermore, it was the top Pinot Noir in the tasting and was one of several non-European vintages to really stand head and shoulders above the competition.

This hallmark of quality over quantity has carried on until recent years. However with the Phylloxera Louse being discovered in Oregon in the 90's, a lot of vineyards pulled out rootstock and planted with more varieties more suited to the location.

TERROIR

GEOGRAPHY, CLIMATE, GEOLOGY, SOIL & HUMAN ENDEAVOUR

Situated to the north of California, this state has 5 major wine growing areas, most of which are west of the Cascade Mountain Range which runs parallel to the Pacific coast. This overall area tends to be cool and wet, more similar to France than its counterparts in Washington or California. The soil throughout has a lot of volcanic material due to ancient eruptions in neighbouring Idaho. This is especially prevalent in Yamhill County, namely the Red Hills centered around Dundee and Douglas County in the South.

Willamette Valley is the largest of the AVA's. Running from the the Columbia River in the north to south of Eugene, sandwiched between the Oregon coastal range and the Cascade Mountains. This area produces the majority of the state's wine and is centred around Willamette River. Yamhill County in the centre of the Valley has 25% of the state's total land under vine.

The **Southern Oregon** AVA is comprised of **Umpqua Valley** and **Rogue Valley**. Umpqua is the Northern part extending down to Roseburg and the Rogue Valley (which includes Applegate and Illinois Valleys,) finishes just north of the Californian Border skirting the city of Grants Pass.

Walla Walla Valley, **Columbia Valley** and **Columbia Gorge** all straddle the border between Washington and Oregon. These are the northernmost wine regions in Oregon and extend down the Columbia River towards Portland. These are also the coldest areas in state so viticulturists treasure southern facing slopes to make the most of summer sun.

Snake River Valley is not only the most inland AVA in Oregon but also the highest at 760m above sea level and crosses into Idaho. While it shares the same latitude as the Umpqua Valley it has a more radical diurnal temperature variation due to the elevation and the distance from the Pacific Ocean .

WINE STYLES & VARIETIES

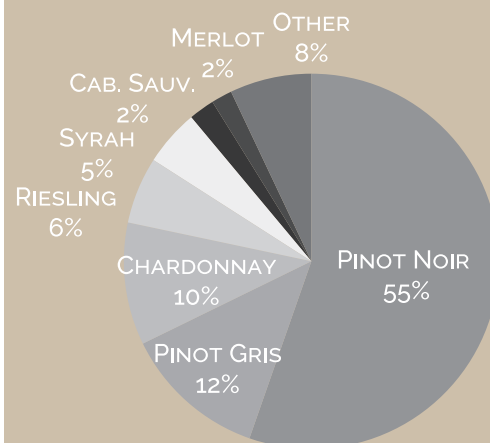
Pinot Noir: The most prevalently planted variety in the region, covers over 50% of the total planted area. These are some of the most burgundian in style and more finessed than it's fruity cousins to the south in California.

Pinot Gris: More Italian than Alsatian in style, Oregon is known to produce a mineral rich, flinty, dry style. This is particularly due to the volcanic soils which are very similar to those found in Italy.

Chardonnay: As the Willamette Valley shares a very similar terroir to Burgundy it makes sense for this burgundian staple to flourish here. While it has some similarities with the Californian offering, examples from Oregon tend to be more restrained and focus more towards apple and sweet baking spices.



OREGON VINEYARDS BESIDE
THE COLUMBIA RIVER



DHALL
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