

E-I-E-I - OFFER

WITH THE NEWEST RELEASE OF THE E AND I PINOT NOIR AND THE FIRST VINTAGE OF CHARDONNAY, THIS E-I-E-I-OFFER IS TOO INCREDIBLE TO PASS UP.

After 10 years of perfecting Pinot, EIEIO is now producing Chardonnay. Cuvee E and I are two different styles of Chardonnay, but each is really good (and not just for white wine).

CUVEE E CHARDONNAY

The Fruit: A mélange of Chardonnay clones from warmer Willamette Valley vineyard sites.

The Process: Small barrel ferments of 70 percent stainless steel and 30 percent New French Oak creates a more traditional style of Chardonnay. The warmer vineyard sites provided riper fruit which easily stood up to the new oak barrel regime. The result is a completely balanced Chardonnay with fruit, oak and acidity. In addition each barrel was inoculated with a different type of yeast (two barrels underwent a native yeast fermentation) which had a profound affect upon the wine and made for infinite blending trials.

The Wine: The pale yellow color gives no indication that this Chardonnay is full of fresh yellow peach, hints of almond oil, coconut and exotic spice. Aromatics lead through to the flavors with subtle undertones of sandal wood, maple brown sugar, and meringue. Ever so slightly more unctuous than the Cuvee I, this is a great cocktail style Chardonnay.

CUVEE I CHARDONNAY

The Fruit: North facing Dijon Clones and south facing old vine "heritage" Clones.

The Process: Small barrel ferments of 82 percent stainless steel and 18 percent neutral French Oak. The older, higher elevation, north facing vineyard sites provided fruit with retained acidity and minerality resulting in a lean, Chablis style Chardonnay.

The Wine: Cuvee I is more texture driven than fruit driven wine. Expressive aromatics of white flowers, white stone peach and wet river rock lead to subtle flavors of Asian (nashi) pear, wet slate, and honeysuckle on the finish. Great texture with subtle complexities that all result in one seamless Chardonnay. This is my style of Chardonnay.

CUVEE E PINOT NOIR

The Wine: Primarily consisting of Ribbon Ridge Appellation fruit, this wine has a wide range of flavors. Initially aromatics show intense blue and red fruits with a bit of funk. With time aromas of dusty blackberries and intriguing hoisin sauce intermingle with flavors of wild strawberries and sweet black cherry, and fresh Chanterelle mushrooms. More familiar cherry notes, raspberry and mocha emerge

with food. Smooth on the palate with a reasonable tannic and acid structure underneath.

CUVEE I PINOT NOIR

The Wine: Color is clear and deep and I swear it sparkles. Delicate and dusty aromatics give the impression that the wine will be restrained, but flavors indicate otherwise. Initially intense black and red cherry intertwine with cinnamon sugar covered graham crackers. Explosions of stone fruits hit the mid-palate and add another layer of more earthy flavors ranging from wet concrete to freshly turned soil. The finish has a density showing fresh pipe tobacco, wild raspberry and blueberry compote around a core of dried cherries. While initially the wine is deep and brooding, the lively acidity is balanced against structured tannins and results in a seemingly never ending finish. This is a fresh beauty with balance, grace and complexity and energy. A Roumier style of Pinot.

THE EIEI OFFER

Four Pack \$135 includes shipping

One bottle 2006 Cuvee E Chardonnay

One bottle 2006 Cuvee E Pinot noir

One bottle 2006 Cuvee I Chardonnay

One bottle 2006 Cuvee I Pinot noir

Case \$405 includes shipping

Three bottles 2006 Cuvee E Chardonnay

Three bottles 2006 Cuvee E Pinot noir

Three bottles 2006 Cuvee I Chardonnay

Three bottles 2006 Cuvee I Pinot noir

THE TASTING ROOM IN CARLTON

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