



## 2007 Eieio Pinot Noir O

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$55	NA	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table

Sourced from Thistle, Canary Hill, and Yates Conwill, the Eieio 2007 Pinot Noir O features red currant and red raspberry preserves with fresh berry and tartly seedy adjuncts, tinged with cardamom and salt, all of which make for mouthwatering and invigorating persistence. At the same time, there is a silken texture and a deep, clean marrowy meatiness, not to mention haunting inner-mouth perfume of iris, rowan, and almond extract, all of which perfectly compliment the fruit. This superb performance (not to mention “for its vintage”!) is almost sure to remain top-notch for several more years.

Amazingly, McDonald still has 20 cases left to sell, a circumstance he blames in part on the poor press that this vintage as a whole, manifestly unjustly (despite its travails), received. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron’s John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing

**Type:** Table

**Sweetness:** Dry

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**Variety:** Pinot Noir

list. (There is sometimes also a cuvee "Y" – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives "E," "I," and "O" could be said to stand for!) McDonald hasn't felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. "I'm cutting down on punch-downs," he relates "as I think there's been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better." After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald's Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don't get it: "Old McDonald ..." : I didn't!). McDonald's shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733