



## 2010 Eieio Pinot Noir Yates Conwill

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$45	2012 - 2022	<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

An assemblage of small lots from each of the blocks in this vineyard, McDonald's 2010 Pinot Noir Yates Conwill delivers porcine smoked meat aromas such as befits a winery that uses livestock in its promotion. as well as scents of violet, strengthening a certain resemblance to Cote Rotie – which however doesn't at all survive the impression this makes on the palate, which is of tangy, invigoratingly tart cherry and rhubarb fruit along with the saliva-inducement of saline, maritime minerality, all of which serve for next sip inducement in this polished and downright refreshing Pinot. I would look for the better part of a decade's delight. 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 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

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

McDonald 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

## 2010 Eieio Pinot Noir Thistle

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$40	2012 - 2020	<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

The Eieio 2010 Pinot Noir Thistle issues from a cool Amity site and entirely from the, for Oregon (as in its homeland Switzerland), quite traditional Wadenswil clone. Evenly-ripe, tart-edged, clear and pure cherry and purple plum wreathed in buddleia and iris perfume inform a tender-textured, strikingly buoyant palate, tinged with nutmeg and cardamom. Infectiously juicy and invigoratingly tangy, this finishes with positively delicate and utterly delightful persistence. It ought to remain delightful for at least the next 6-8 years. 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

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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 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

## 2010 Eieio Pinot Noir Sns ?

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89	NA	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

From bits of Pelos Sandberg, Windhill, and Yates Conwill material, McDonald’s barrel’s worth of 2010 Pinot Noir “SNS”? – the initials serving as a provisional designation ‘til he thinks-up a name and releases the wine this fall – is smoky in a peat and black tea way; boasts juicy, invigoratingly tart, but ripe red raspberry fruit; and finishes with a stony and alkaline undertone that nicely sets-off that fruit. There is a more obvious sense of tannin here than in other of McDonald’s 2010 Pinots, and the saliva-inducing salinity and levity that rendered some of those especially appealing are absent here. Still, this is a serious and persistent bowl of Pinot. I’d plan to revisit it in a couple of years, then assess where it might thereafter be headed. 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

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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 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

## 2010 Eieio Pinot Noir E

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$35	2012 - 2017	<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

Originating in the Pelos Sandberg Vineyard in Amity and Windhill Vineyard (owned by Elk Cove) west-northwest of Portland – in short, at the two cool extremities of the lower Willamette Valley – McDonald's basic Willamette 2010 Pinot Noir E features juicy, tart, refreshing red currant steeped in hibiscus and black tea, and laced with saliva-inducing, subtly sweaty salinity. Lemon oil adds further pungency and invigoration to a long, bright, squeaky-clean finish. The tannins here practically disappear, and while the overall effect is relatively spare and will be too sharply-etched for some, it ought to prove a versatile table companion over the next 3-5 years and might well gain in complexity and acquire some sense of richness in the process. 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 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 MacDonal 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

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