



## 2011 Eieio Chardonnay

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$35	2013 - 2018	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Color:</b> White

The EIEIO 2011 Chardonnay (which he refers to as his Chardonnay "O," as in it winery's name) manages according to its analysis to miss 12% alcohol by .05%, which is pretty striking in itself. Fortunately, so is its performance. This is the wine – sourced from (but not labeled for) Yates Conwill that fermented in half-filled new barriques, and the influence of oak is evident but well-integrated, lending a glossy, subtly vanillin and lanolin patina to fresh apple and lime, further wreathed in iris and honeysuckle. Infectiously juicy and buoyant in a way wines from this ubiquitous grape variety too seldom are, this finishes with clarity and vibrancy. I won't pretend to be able to tell you how it will evolve in bottle, but I wouldn't be shocked if it continued to perform fetchingly for 4-5 years. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Chardonnay

## 2011 Eieio Chardonnay Yates Conwill Vineyard

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$45	2013 - 2016	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Color:</b> White

McDonald's 2011 Chardonnay Yates Conwill Vineyard represents exactly the same must as his (far from!) "regular" Chardonnay, but raised entirely in a new 400-liter barrel from local tonnelier Rick Ferrari (so that, unlike its fraternal twin, it was never racked). Bright lime and apple are garlanded with bittersweet floral perfume and tinged with vanilla and lanolin from oak, as well as with subtle stoniness; tincture of iodine; and a welcome, mouthwatering salinity. There is an uncanny alliance here of (passively) lees-enriched textural allure with clarity and cut. "What happened to me in my early years," opines McDonald, "is that I stirred the lees too much. This meant a great texture early on, but the wine didn't last two years." I suspect the one in question will show well through at least 2016. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Chardonnay

## 2011 Eieio Pinot Noir Swine Wine

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$25	2013 - 2015	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Color:</b> Red

The 12.8% alcohol EIEIO 2011 Pinot Noir Swine Wine constitutes a roughly 400 case assemblage from multiple vineyards, principally of press juice. There are invigorating pip-piquancy, tartness and tannic chew to the cinnamon-spiced fresh cherries, plums and rhubarb displayed on a juicy palate, with saliva-liberating salinity and savory meat stock emerging in a lip-smacking finish. A hint of smoke and toast from barrel doesn't do much for this, but doesn't interfere either. A fine value for its genre, it ought to prove deliciously versatile through at least 2015. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing in 2010,” he notes – echoing comments made by other vintners with whom I spoke – “but not in 2011.” McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Pinot Noir

## 2011 Eieio Pinot Noir I

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$45	2013 - 2020	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Color:</b> Red

McDonald's 2011 Pinot Noir I follows a trend, he explains, for his “I” cuvee to represent “something I'd pick to drink myself, usually a bit more austerity and higher acidity or at least perception of acidity.” He certainly had an ample stock of the latter with which to work in this vintage! The results tend also to favor the nearly 40 year old vines at cool Wind Hill (allegedly the Willamette Valley's northernmost vineyard). Fresh red currant, plum and cherry with prominent seeds and pits are brightly juicy, but a faint bit of gum-numbing tannins compounds the sense of piquancy while slightly hampering their work of refreshment. There is impressive sheer grip here, with smoked meat and game rather than the marrowy, brothy side of things carnal evidenced in the

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Pinot Noir

“E”. This will certainly be well worth revisiting over the next several years, and probably serve well through at least 2020. “It’ll mellow out with time,” predicts McDonald, who claims that “the 2008 isn’t ready yet.” Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing in 2010,” he notes – echoing comments made by other vintners with whom I spoke – “but not in 2011.” McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they’d been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio Pinot Noir 892

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$50	2016	<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 Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

McDonald’s 2011 Pinot Noir 892 was named for its combining two lots from Saffron Fields neither of which were sufficient to fill a fermenter: one from clone 777 and one of clone 115. There is abundant purple and black, boysenberry-like fruit sweetness from 777 here but a very vintage-typical tart edge and juicy brightness. To my palate, though, the carnal depth and mineral not to mention floral nuances of the corresponding vineyard-designate are entirely missing here. “We tried blending this back into that material,” explains McDonald, “but the result was boring,” with the 777-115 blend ganging up on the Pommard- and Wadenswil-dominated batch. A bit of new oak supplementation compliments the breadth and sweet fruitiness of this flattering if relatively simple bottling, though it may also slightly harden and dry its finish. McDonald thinks this will benefit from 3-5 years in bottle. It’s definitely one to monitor. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early

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

punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio Pinot Noir Yates Conwill

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$50	2013 - 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 Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

McDonald's merely 12% alcohol 2011 Pinot Noir Yates Conwill delivers juicy, invigoratingly tart and seedy red currant that acquire smoky and stony nuances as well as an underlying marrowy richness of meat stock on a polished and buoyant palate. All of this leads to a persistently vibrant finish. Alluring and intriguing notes of iris, ginseng and hibiscus are reinforced on airing; and the fine-grained tannins here add to the sense of palate stimulation without engendering any sense of opacity or getting in the way of fruit generosity. Incidentally, unlike the other vineyards from which McDonald sources – whose fruit he vinifies in diminutive batches by individual block – the strategy that has evolved with Yates Conwill is to intentionally mingle fruit from a range of microclimates and vine selections. Look for excitement through at least 2022. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally

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

than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio Pinot Noir E

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$35	2013 - 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 Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

Representing a 12.9% alcohol blend from multiple sites, predominantly Stermer and Saffron Fields (both in Yamhill-Carlton), McDonald's 2011 Pinot Noir E delivers tart-edged cherry wreathed in bittersweet, iris-like floral perfume on a polished, generously juicy palate, deploying fine tannins and a musky bite of rose radish in an ingratiatingly long and invigorating finish mouthwateringly underlain by multi-boned, marrow-rich veal stock. I suspect this will perform admirably through 2020. (While his "I" cuvee leans heavily on fruit from cool, high-latitude Wind Hill, this "E" also includes a bit of fruit from that site.) Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

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

## 2011 Eieio Pinot Noir Saffron Fields

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$50	2013 - 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 Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

The Eieio 2011 Pinot Noir Saffron Fields displays amazing depth considering that the vines are only around a half dozen years old. McDonald credits this to expert management (by Daniel Fey, who also tends Coats and Whitney as well as Gregory Ranch) of "a phenomenal site;" but it's also noteworthy that his bottling reflects primarily the Pommard and Wadenswil vines from that site (also planted with three Dijon clones). Beef blood, iodine, smoky black tea, bone meal and crushed stone mingle with dark cherry and plum on a silken palate, leading to a long finish of exuberant juiciness, marrowy richness, saliva-drawing salinity, and caressing feel. I would expect this to thrill through 2022, though don't miss out on experiencing its youthful performance as well. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

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

## 2011 Eieio White Pinot Noir

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$40	NA	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Aug 2012	202, The Wine Advocate	

Sourced from the first crop of vines in Yamhela Vineyard near the northern edge of the Yamhill-Carlton A.V.A., all 31 cases of McDonald's 2011 White Pinot Noir – vinified in a 300 liter barrel – sold out, he says, in a few hours; but the wine is worth noting for its distinctively delicious combination of lily-of-the-valley perfume that liquefies on a silken palate along with succulent Ranier cherry, mirabelle, Persian melon, herbal distillate, and almond paste, all strikingly juiced-up with fresh lime, and finishing at once soothingly and refreshingly. Who knows how it might age, but if I had any, I wouldn't be able to resist drinking it up now. 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 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

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Pinot Noir

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