



2012 Eieio Saffron Fields Vineyard 777

Rating	Release Price	Drink Date	Producer
91	\$55	2015 - 2026	Eieio
Reviewed by	Issue Date	Source	From
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	USA , Oregon , Willamette Valley

The 2012 Saffron Fields Vineyard 777 comes from vines planted in 2007, obviously from the Dijon 777 clones. The 2012 was picked on October 8 and sees one-third new oak. It has a refined bouquet with redcurrants and cranberry leaf, a light woodland note emerging with aeration. The palate is medium-bodied with supple tannin, plenty of red cherries intermingling with cranberry and Asian spices on the finish. The oak is nicely enmeshed and lends weight and persistence on the finish. Enjoy this over the next 5-8 years.

Color: Red
Type: Table
Sweetness: Dry
Type: Table
Variety: Pinot Noir

2012 Eieio Chardonnay Yates Conwill Vineyard

Rating	Release Price	Drink Date	Producer
90	\$50	2015 - 2020	Eieio
Reviewed by	Issue Date	Source	From
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	USA , Oregon , Willamette Valley

The 2012 Chardonnay Yates Conwill Vineyard is matured in 20% new French oak. It has an elegant and refined bouquet with hints of yellow flowers, lime flower and citrus fruit, the oak deftly interwoven. The palate is very leesy on the entry, soft in the mouth, with a brioche and walnut-tinged finish. This is a fine Oregon Chardonnay to enjoy over the next 4 or 5 years.

Color: White
Type: Table
Sweetness: Dry
Type: Table
Variety: Chardonnay

2012 Eieio Pinot Noir E

Rating	Release Price	Drink Date	Producer
88	\$40	2015 - 2020	Eieio

Reviewed by	Issue Date	Source	From: USA , Oregon , Willamette Valley
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	Color: Red
The 2012 Pinot Noir "E" has a tightly-wound, earthy bouquet with raspberry and cranberry leaf, strawberry pastille developing with aeration. The palate is medium-bodied with supple tannin. It is missing just a little weight, but is balanced and fresh with a saline, piquant finish.			Type: Table
			Sweetness: Dry
			Type: Table
			Variety: Pinot Noir

2012 Eieio Pinot Noir I

Rating	Release Price	Drink Date	Producer: Eieio
90	\$50	2015 - 2024	From: USA , Oregon , Willamette Valley
Reviewed by			Color: Red
Neal Martin			Type: Table
			Sweetness: Dry
			Type: Table
			Variety: Pinot Noir
The 2012 Pinot Noir "I" has a refined bouquet with bright redcurrant and cranberry scents that are well defined, a light marine influence developing in the glass. The palate is well balanced with crisp acidity cut through tart red cherry fruit. There is a palpable sense of energy within this Pinot Noir, the finish easing back and prioritizing poise and tension over power. This is a well-crafted Pinot Noir.			

2012 Eieio Pinot Noir O

Rating	Release Price	Drink Date	Producer: Eieio
92	\$75	2015 - 2025	From: USA , Oregon , Willamette Valley
Reviewed by			Color: Red
Neal Martin			Type: Table
			Sweetness: Dry
			Type: Table
			Variety: Pinot Noir
The 2012 Pinot Noir "O" is much more reserved than the "E" and the "I" cuvees, demanding much more coaxing from the glass with blackberry, red cherries, minerals and a faint tang of seaweed in the distance. The palate is medium-bodied with sappy red berry fruit that offers plenty of substance. The oak here is nicely interwoven with a harmonious, mineral-rich finish. Excellent.			

2012 Eieio Saffron Fields Vineyard Wadenswil

Rating	Release Price	Drink Date	Producer: Eieio
89	\$55	2015 - 2022	From: USA , Oregon , Willamette Valley
Reviewed by	Issue Date	Source	Color: Red
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	Type: Table

The 2012 Saffron Fields Vineyard Wadenswil has a cohesive nose with intermingling red and black fruit infused with a damp undergrowth scent that I find attractive. The palate is medium-bodied with supple tannin, a touch of orange zest and spice with a sour cherry finish. This is a fine Pinot Noir to drink over the next 4-5 years.

Sweetness: Dry
Type: Table
Variety: Pinot Noir

2012 Eieio Pinot Noir Rose Swine Wine

Rating	Release Price	Drink Date	Producer: Eieio
88	\$25	2013 - 2014	From: USA , Oregon , Willamette Valley
Reviewed by	Issue Date	Source	Color: Rosé
David Schildknecht	30th Oct 2013	209, The Wine Advocate	Type: Table

Assembled from a light (8-10 gallon) bleeding at day five of every fermentative lot of this cepage, McDonald's 2012 Pinot Noir Rose Swine Wine exhibits a lovely pale orange-pink color that uncannily anticipates the hint of geranium its nose shares with mint and wild cherry. As with his white Pinot Noir, high acid is in a fruitful standoff with a bit of residual sugar, which has the welcome side-effect of keeping the wine buoyant. As is, there's a faint hint of finishing heat amid this rose's refreshment. I would plan to enjoy it by spring, 2014. 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

Sweetness: Dry
Type: Table
Variety: Pinot Noir

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

2012 Eieio Stermer Vineyard Wadenswil

Rating	Release Price	Drink Date
92	\$55	2016 - 2026
Reviewed by	Issue Date	Source
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate

The 2012 Stermer Vineyard Wadenswil Pinot Noir comes from vines planted in 1996 and 1997 in the southern-most tip of the vineyard. The aromatics feel a little subdued at first, reluctantly opening with brambly red berry fruit, sea spray and touches of undergrowth. The palate is medium-bodied with juicy ripe red cherry fruit interlaced with redcurrant and citrus fruit, gradually building toward a substantial finish that retains freshness and focus. Excellent.

Producer: Eieio
From: USA , Oregon
Color: Red
Type: Table
Sweetness: Dry
Type: Table
Variety: Pinot Noir

2012 Eieio Wind Hill Vineyard Pinot Noir

Rating	Release Price	Drink Date
92	\$75	2016 - 2026
Reviewed by	Issue Date	Source
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate

The 2012 Wind Hill Vineyard Pinot Noir is supposedly the most northern vineyard in the Willamette Valley. From vines planted between 1974 and 1988 it is matured in 20% new French oak. It has plenty of dusky red and black fruit on the nose interlaced with truffle and mushroom scents. The palate is medium-bodied with crisp acidity, vibrant citric fruit, lively red cherries and wild strawberry that form the caressing, lightly spiced finish. This is another excellent offering from EIEIO.

Producer: Eieio
From: USA , Oregon , Willamette Valley
Color: Red
Type: Table
Sweetness: Dry
Type: Table
Variety: Pinot Noir

2012 Eieio White Pinot Noir

Rating	Release Price	Drink Date	Producer
92	\$40	NA	Eieio

Reviewed by	Issue Date	Source	From: USA , Oregon , Willamette Valley
David Schildknecht	30th Oct 2013	209, The Wine Advocate	Color: White
<p>McDonald's 2012 White Pinot Noir – in contrast with last year's version, sourced from multiple sites and raised in stainless steel – is sumptuous, creamy and expansive (at 12.75% alcohol) yet preserves almost infinitely juicy lime, purple plum and honeydew melon mingled with nut oils; tinged with candied orange rind; and garlanded with lily-of-the-valley. A glance at the analysis reveals, just as its author claims, "off-the-charts acid" by any Burgundian cepage standard; and this is deftly balanced by a similarly aberrant seven grams of residual sugar. It's hard to imagine an aggregate of textural allure and refreshment much greater than that on exhibit in this inspiring example of just how distinctively delicious the category of blanc de noirs Pinot can be. If you managed to latch onto any of the 720 bottles (past tense, because McDonald let it all be bought up in March, right after bottling), experiment with a range of cuisine – though it would be hard to resist expending at least one or two bottles in a game of blind geek's bluff. 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</p>			

2012 Eieio Pinot Noir Yates Conwill

Rating	Release Price	Drink Date	Producer: Eieio
?	\$55	NA	From: USA , Oregon , Willamette Valley
<p>Reviewed by</p> <p>Neal Martin</p>			Color: Red
Issue Date	Source	Type: Table	
30th Mar 2015	Special Interim March 2015, The Wine Advocate		

The 2012 Pinot Noir Yates Conwill comes from the namesake vineyard and sees 20% new French oak. The nose seemed rather flat on the bottle that I tasted and the palate a little hard and unbalanced. It felt incongruous within EIEIO's other 2012 Pinots and I wonder how representative it is? I'll reserve judgement for now.

Sweetness: Dry

Type: Table

Variety: Pinot Noir

2012 Eieio Pinot Noir Saffron Fields

Rating	Release Price	Drink Date	Producer
91	\$55	2015 - 2025	Eieio
Reviewed by	Issue Date	Source	From
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	USA , Oregon , Willamette Valley

The 2012 Pinot Noir Saffron Fields consists of five separate ferments from the five leased blocks of vine that were picked October 8-18 and matured in 25% new French oak. The nose offers more black rather than red fruit, tightly knit with tinge of dried blood. The palate is medium-bodied with supple fruit that now veer back toward red: raspberry and wild strawberry interlaced with white pepper and orange rind. There is decent substance here, silky smooth and commendably long.

Color: Red

Type: Table

Sweetness: Dry

Type: Table

Variety: Pinot Noir