



EIEIO Cuvee O Pinot Noir 2012

The Cuvee O is my top end wine. The Cuvee O "happens" in that there are always barrels that stand out from the others within the cellar. At times these can be blended together to make an outrageously great wine. Other times, their perfection is lost when you blend them together. Additionally, the vintage determines when the Cuvee O is warranted, ergo, it does not happen every year. It must be a vintage where the weather was perfect and the subsequent fermentation did not require any adjustments.

The 2012 growing season was such a vintage. Furthermore, the Cuvee O must be a wine that not only drinks well upon release, but also will last at least a decade or more. This wine has all those attributes.

The top end offering. The best barrels in the respective percentages:

Saffron Fields Vineyard - 777 Block - 28 percent - New French oak barrel

Wind Hill Vineyard - Pommard Block - 26 percent - Neutral French Oak Barrel

Saffron Fields Vineyard - Wadenswil Block - 25 percent - Neutral French Oak barrel

Yates Conwill Vineyard - Field Blend - 21 percent - once used French Oak barrel