



EIEIO Cuvee E Pinot Noir 2012

Technical Information

So balanced that it is eurhythmic, yet another “E” word for the Cuvee. While within the 2012 vintage there will be some massively outrageous wines, so much fun to drink, show off and party with, and a couple of those wines might even be mine, this wine is the quiet beauty, the girl next door. Go for it, and often. The aromas are subtle and fresh, redolent of red plum, cherry cordial, pencil shavings and graphite. Entry is sublime. So balanced that is reminiscent of water from an artesian spring after a long hike. A close facsimile to Burgundy in a great vintage.

Initial aromas are all upfront with stone fruits being dominate. This is seamlessly followed through in the flavors and then delicately offset by an iron rich mid palate, like sautéed plums, peaches and cherries on a cast iron skillet. The finish shows cherry preserves, stewed strawberries and baking spices followed by tarragon and then fresh anise emerges on the finish. Some saline is offered at the end of a beautiful linear finish. Patience and a nice decanter will reveals so much more than it does upon uncorking. It is a great example of how first impressions can sometimes be incorrect. With two days of air more densely packed miniature roses combined with seared foie gras jump out of the glass.

Fruit Source:	Stermer, Saffron Fields, Yates Conwill, Wind Hill
American Viticultural Area:	Willamette Valley
Sub AVA:	Willamette Valley + Yamhill Carlton
Soil Type:	Various Willamette Valley Soil Types
Planted:	1974 – 2007
Exposure:	All but north
Elevation:	250 – 950 feet
Clonal Selection:	Various Pinot noir
Harvest Date:	October 8 th – 18
Yield – TPA/YPV	~2.2 tons per acre
Fermentation:	Native primary and secondary
Barrels:	22 barrels, approximately 25% new French oak
Production:	555 cases

Laboratory Results:
titratable acidity 5.7 g/L
pH 3.61
volatile acidity(acetic) 0.56 g/L
ethanol at 60F 13.43 % vol