



EIEIO Cuvee I Pinot Noir 2012

Technical Information

Indicative of the great 2012 vintage. Intellectually satisfying, sleek & polished, seamless and accessible. This has always been the bottling that is a representation of my best interpretation of the vintage, and every year I feel like a new adjective can be added to the Cuvees. In this vintage, the Cuvee I exemplifies a wine which is intellectually satisfying. This is not to imply that this wine requires, or worst demands your attention, but rather causes pause to reflect upon what it is that you are experiencing.

The initial aromatics are of fresh red plums followed by chocolate covered blueberries and raisins, but as the wine has time to open up it shows more blackberry aromas. Entry is supple with a sneaky acidity similar to burnt orange peel and roasted plum that elevates the darker, burnt caramel or crème brulee flavors. Undoubtedly, the Cuvee I is the most approachable and accessible of my 2012s with good length, density and sweetness. The wine is sleek and polished with an ease and seamlessness to its beauty.

Fruit Source:	Wind Hill 25%, Stermer 60%, Saffron Fields 15%
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:	Pommard 25%, Clone 115 60%, Wadenswil 15%
Harvest Date:	October 8 th – 18
TPA/YPV	0.8 to 2.2 TPA
Fermentation:	Native primary and secondary
Barrels:	Neutral French oak, 50% 2009, the rest older
Production:	341 cases

Laboratory Results:
titratable acidity 5.4 g/L
pH 3.91
volatile acidity(acetic) 0.93 g/L
ethanol at 20C 14.28 % vol