



## EIEIO Cuvee O Pinot Noir 2012 Technical Information

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

Fruit Source:	Saffron Fields, Wind Hill, Yates Conwill
American Viticultural Area:	Willamette Valley
Sub AVA:	Willamette Valley + Yamhill Carlton
Soil Type:	Various types found in the Willamette Valley
Planted:	1974 – 2007
Exposure:	All but north
Elevation:	250 – 950 feet
Clonal Selection:	Clone 777, Pommard, Wadenswil, Field blend
Harvest Date:	October 8 <sup>th</sup> – 18
Yield – TPA/YPV	0.8 to 2.2 TPA
Fermentation:	Native primary and secondary
Barrels:	20% New French oak
Production:	92 cases

Laboratory Results:  
titratable acidity 5.7 g/L  
pH 3.54  
volatile acidity(acetic) 0.51 g/L  
ethanol at 60F 13.93 % vol