



## EIEIO Saffron Fields Vineyard Wädenswil Pinot Noir 2012 Technical Information

This is a polished representation of the [Wädenswil](#) clone. High-toned aromas of ripe, sweet wild strawberries intermingled with fresh roses and freshly turned earth, leading into flavors of juicy sour cherries and fresh picked blackberry. There is a mouthwatering sweet, yet fruit-leather-like flavor of strawberry in the core with homemade caramel sauce on the side. With time, a hint of candied rose petal aromatics emerge. The finish lingers with graceful intensity of cardamom dusted fresh plums. This wine encompasses the perfect elegance of Pinot noir. Sophistication over power.

Fruit Source:	Saffron Fields Vineyard
American Viticultural Area:	Willamette Valley
Sub AVA:	Yamhill Carlton
Soil Type:	Willakenzie + Variants
Planted:	2007
Exposure:	East
Elevation:	250 – 400 feet
Clonal Selection:	Bellpine
Harvest Date:	October 8th
Yield – TPA/YPV	0.8 TPA
Fermentation:	Native primary and secondary
Barrels:	20% New French oak
Production:	110 cases of 750 ml bottles

Laboratory Results:  
titratable acidity 6.8 g/L  
pH 3.35  
volatile acidity(acetic) 0.44 g/L  
ethanol at 60F 14.24 % vol