



EIEIO Saffron Fields Vineyard 777 Pinot Noir 2012

Technical Information

I split up my five fermentations from Saffron Fields based upon the five blocks I lease. Each block has different clones. Each clone ferments its own way and has varying personalities. The Saffron Fields – Saffron Fields is a blend of all the clones of Pinot noir I had access to during the 2012 vintage and the other two small lots are at the ends of the continuum of clones; Wadenswil, which is elegant and lithe while the 777 is the cheerleader of clones with big, fun, upfront “fruit” to get your attention.

All the fermentations started spontaneously within the first week of processing. Pump-overs were the name of the game initially with two physical punch downs per day once fermentation was more active. No off odors were detected and I did an extended post-maceration fermentation on all lots using only our hands to push down and physically squeeze the mass during the last weeks. These fermentations lasted between three and five weeks before opening the valves on the fermentation vessel and allowing the wine to run free via gravity into settling tanks. All of these wines are pure free-run with no press juice blended back. The free-run rested in new French oak barrels of around twenty-five percent for ten months before bottling.

Fruit Source:	Saffron Fields Vineyard
American Viticultural Area:	Willamette Valley
Sub AVA:	Yamhill Carlton
Soil Type:	Willakenzie + Variants
Planted:	2007
Exposure:	Flat, slightly east
Elevation:	400 feet
Clonal Selection:	Dijon 777
Harvest Date:	October 8th
Yield – TPA/YPV	1.1 TPA
Fermentation:	Native primary and secondary
Barrels:	33% New French oak
Production:	88 cases of 750 ml bottles

Laboratory Results:
titratable acidity 5.8 g/L
pH 3.45
volatile acidity(acetic) 0.54 g/L
ethanol at 60F 14.24 % vol