



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. 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.

Elegantly powerful, this wine is a fantastic expression of the Saffron Fields Vineyard. Blackberry, black plum, and white pepper aromas segue into flavors of macerated cherries, dried bay leaf and chai spices. There is a distinct aroma of sweet cherry pipe tobacco, carried though onto the palate and the finish, almost reminiscent of a Dundee Hills Pinot. The entry is textbook perfect showing a velvet fur of the various stone fruits with a squeeze of lemon. Flavors are voluminous ranging from red to black to stone to cane berry fruit all while having the earthiness great Pinot has lying in the background. Probably my second-best wine of the vintage. It is a wine that opens up beautifully as it sits in the glass.

Fruit Source:	Saffron Fields Vineyard
American Viticultural Area:	Willamette Valley
Sub AVA:	Yamhill Carlton
Soil Type:	Willakenzie, Bellpine, Rickreal, Carlton, Steiwer
Planted:	2007
Exposure:	All but north
Elevation:	300 - 400 feet
Clonal Selection:	44 % Pommard, 33% Wadenswil, 22% Clone 115
Harvest Date:	October 8 th – 18
Yield – TPA/YPV	0.8 – 1.9 TPA
Fermentation:	Native primary and secondary
Barrels:	20% new French oak
Production:	154 cases

Laboratory Results:
titratable acidity 6.5 g/L
pH 3.45
volatile acidity(acetic) 0.43 g/L
ethanol at 60F 14.33 % vol