

EIEIO Stermer Vineyard Wadenswil Pinot Noir 2012 Technical Information

This wine is comprised entirely from the Wadenswil block on Stermer Vineyard, located a scant two miles east of the lovely hamlet of Carlton, it boasts a gently, southeast facing slope containing predominately Willakenzie soil. The slope ranges in elevation from 500 to 250 feet. Planted between 1996 and 1997. The Wadenswil clone of Pinot noir is one of my top two Pinot noir clones. Pinot noirs made from the Wadenswil clone are known more for floral aromatics and lovely texture than overt fruit flavor, but if you thin the crop enough you can develop an amazing array of diverse flavors and an unbelievable diversity of aromas. I did this in 2012, leaving approximately nine clusters per plant, a very intense fruit drop.

A peaceful aroma – if you can call aromas peaceful – the scent induces tranquility. Time to relax... Now back from that interlude we find more pretty floral and then a French pastille candy aroma from a just-opened tin. Very complex aromas. The entry shows an open texture billowing from an initial lightness, transitioning into a spicy, mouth-watering wave of excitement, and then ending up with some serious structure. Commingled flavors of sugar coated walnuts in a bowl with black cherries. Wait a few seconds and fleshy red plums dusted with cinnamon shows up for the party. On a later, second tasting not only have the flavors opened up to show perfectly ripe plums but have added toasted deep raspberry tart.

Fruit Source:

American Viticultural Area:

Sub AVA:

Soil Type: Planted: Exposure: Elevation: Clonal Selection: Harvest Date:

Yield – TPA/YPV Fermentation:

Barrels: Production:

Stermer Vineyard Willamette Valley Yamhill Carlton Willakenzie + Variants 1996

South 250 - 300 feet Wadenswil October 11th 1.4 TPA

Native primary and secondary 15% new French oak 44 cases of 750 ml bottles

Laboratory Results: titratable acidity 6.9 g/L pH 3.41 volatile acidity(acetic) 0.41 g/L ethanol at 60F 14.56 % vol