



## 2013 Eieio Pinot Noir Yates Conwill

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$55	2016 - 2023	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
Neal Martin	27th Apr 2016	224, The Wine Advocate	<b>Type:</b> Table

The 2013 Pinot Noir Yates Onwill Vineyard comes from the same ratio of clones as the Saffron Vineyard albeit here with 65% Pommard, the rest Wadenswil, 115 and 777 clones. It boasts the most complex bouquet of EIEIO's 2013 releases: blackberry, briary, a touch of sous-bois and sage emerging with time. The palate is medium-bodied with tart red cherry fruit, fine structure and acidity, segueing into darker fruit, more tertiary towards the clean and precise finish. This is another fine Pinot Noir from EIEIO, though I would still enjoy this in its youth rather than cellaring (unlike the 2012).

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

## 2013 Eieio Pinot Noir Saffron Fields

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$55	2016 - 2022	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
Neal Martin	27th Apr 2016	224, The Wine Advocate	<b>Type:</b> Table

The 2013 Pinot Noir Saffron Fields Vineyard comes from Pommard and Wadenswil clone, plus 777 and 115 clones. There is a pastille element to the aromatics: blackcurrant pastille and strawberry to nail the fruit, a little more showy than the Cuvée "I". The palate is medium-bodied with supple ripe tannin, fine cohesion, supple and forward with tart red cherry, balsamic and a pinch of white pepper towards the smooth finish. This sleek and lithe Pinot Noir should be drunk over the next 5-6 years.

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

## 2013 Eieio Pinot Noir E

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
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88

\$40

2016 - 2020

**Reviewed by**

Neal Martin

**Issue Date**

27th Apr 2016

**Source**

224, The Wine Advocate

**From:** USA , Oregon , Willamette Valley**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The 2013 Pinot Noir E is designed to be an "early drinker," but despite that, it actually has quite a complex bouquet with brambly black fruit and briary aromas that are well defined. The palate is medium-bodied with supple tannin, soft and easy drinking with smudged red cherry fruit and strawberry, just a touch of piquancy on the finish. This is recommended at the price.

## 2013 Eieio Pinot Noir I

**Rating**

89

**Release Price**

\$50

**Drink Date**

2016 - 2022

**Reviewed by**

Neal Martin

**Issue Date**

27th Apr 2016

**Source**

224, The Wine Advocate

**Producer:** Eieio**From:** USA , Oregon , Willamette Valley**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The 2013 Pinot Noir I is a selection of barrels that winemaker Jay MacDonald believes shows more depth than others. It had a clean, raspberry leaf and cranberry-scented nose, more undergrowth scents than the "E" cuvée, a hint of wet tobacco in the background. The palate is well balanced with supple tannin, tart red cherry fruit with just a splash of balsamic, leading to a well-defined, lightly spiced finish. Enjoy over the next 5-6 years.

## 2013 Eieio Chardonnay Cuvee O

**Rating**

93

**Release Price**

\$40

**Drink Date**

2016 - 2023

**Reviewed by**

Neal Martin

**Issue Date**

27th Apr 2016

**Source**

224, The Wine Advocate

**Producer:** Eieio**From:** USA , Oregon , Willamette Valley**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Chardonnay

The 2013 Chardonnay Cuvée O is a blend of two puncheons, one new and the other first used in 2011. It has an understated, quite Burgundy-like bouquet, that new oak deftly integrated with subtle flint and smoke scents developing in the glass. The palate is clean and fresh on the entry with crisp acidity, lime and kiwi fruit, very well-judged acidity and a touch of shaved almond surfacing towards the finish. This is a superb Chardonnay from EIEIO.

## 2012 Eieio Wind Hill Vineyard Pinot Noir

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$75	2016 - 2026	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	<b>Color:</b> Red

The 2012 Wind Hill Vineyard Pinot Noir is supposedly the most northern vineyard in the Willamette Valley. From vines planted between 1974 and 1988 it is matured in 20% new French oak. It has plenty of dusky red and black fruit on the nose interlaced with truffle and mushroom scents. The palate is medium-bodied with crisp acidity, vibrant citric fruit, lively red cherries and wild strawberry that form the caressing, lightly spiced finish. This is another excellent offering from EIEIO.

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Pinot Noir

## 2012 Eieio Stermer Vineyard Wadenswil

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$55	2016 - 2026	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	<b>Color:</b> Red

The 2012 Stermer Vineyard Wadenswil Pinot Noir comes from vines planted in 1996 and 1997 in the southern-most tip of the vineyard. The aromatics feel a little subdued at first, reluctantly opening with brambly red berry fruit, sea spray and touches of undergrowth. The palate is medium-bodied with juicy ripe red cherry fruit interlaced with redcurrant and citrus fruit, gradually building toward a substantial finish that retains freshness and focus. Excellent.

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Pinot Noir

## 2012 Eieio Saffron Fields Vineyard 777

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$55	2015 - 2026	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	<b>Color:</b> Red

**Type:** Table

**Sweetness:** Dry

The 2012 Saffron Fields Vineyard 777 comes from vines planted in 2007, obviously from the Dijon 777 clones. The 2012 was picked on October 8 and sees one-third new oak. It has a refined bouquet with redcurrants and cranberry leaf, a light woodland note emerging with aeration. The palate is medium-bodied with supple tannin, plenty of red cherries intermingling with cranberry and Asian spices on the finish. The oak is nicely enmeshed and lends weight and persistence on the finish. Enjoy this over the next 5-8 years.

**Type:** Table

**Variety:** Pinot Noir

## 2012 Eieio Saffron Fields Vineyard Wadenswil

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$55	2015 - 2022	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	<b>Color:</b> Red

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Pinot Noir

The 2012 Saffron Fields Vineyard Wadenswil has a cohesive nose with intermingling red and black fruit infused with a damp undergrowth scent that I find attractive. The palate is medium-bodied with supple tannin, a touch of orange zest and spice with a sour cherry finish. This is a fine Pinot Noir to drink over the next 4-5 years.

## 2012 Eieio Chardonnay Yates Conwill Vineyard

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$50	2015 - 2020	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
Neal Martin	30th Mar 2015	Special Interim March 2015, The Wine Advocate	<b>Color:</b> White

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Chardonnay

The 2012 Chardonnay Yates Conwill Vineyard is matured in 20% new French oak. It has an elegant and refined bouquet with hints of yellow flowers, lime flower and citrus fruit, the oak deftly interwoven. The palate is very leesy on the entry, soft in the mouth, with a brioche and walnut-tinged finish. This is a fine Oregon Chardonnay to enjoy over the next 4 or 5 years.

## 2012 Eieio Pinot Noir O

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
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92

\$75

2015 - 2025

**Reviewed by**

Neal Martin

**Issue Date**

30th Mar 2015

**Source**Special Interim March  
2015, The Wine Advocate**From:** USA , Oregon , Willamette  
Valley**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The 2012 Pinot Noir "O" is much more reserved than the "E" and the "I" cuvees, demanding much more coaxing from the glass with blackberry, red cherries, minerals and a faint tang of seaweed in the distance. The palate is medium-bodied with sappy red berry fruit that offers plenty of substance. The oak here is nicely interwoven with a harmonious, mineral-rich finish. Excellent.

## 2012 Eieio Pinot Noir I

**Rating**

90

**Release Price**

\$50

**Drink Date**

2015 - 2024

**Reviewed by**

Neal Martin

**Issue Date**

30th Mar 2015

**Source**Special Interim March  
2015, The Wine Advocate**Producer:** Eieio**From:** USA , Oregon , Willamette  
Valley**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The 2012 Pinot Noir "I" has a refined bouquet with bright redcurrant and cranberry scents that are well defined, a light marine influence developing in the glass. The palate is well balanced with crisp acidity cut through tart red cherry fruit. There is a palpable sense of energy within this Pinot Noir, the finish easing back and prioritizing poise and tension over power. This is a well-crafted Pinot Noir.

## 2012 Eieio Pinot Noir Saffron Fields

**Rating**

91

**Release Price**

\$55

**Drink Date**

2015 - 2025

**Reviewed by**

Neal Martin

**Issue Date**

30th Mar 2015

**Source**Special Interim March  
2015, The Wine Advocate**Producer:** Eieio**From:** USA , Oregon , Willamette  
Valley**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The 2012 Pinot Noir Saffron Fields consists of five separate ferments from the five leased blocks of vine that were picked October 8-18 and matured in 25% new French oak. The nose offers more black rather than red fruit, tightly knit with tinge of dried blood. The palate is medium-bodied with supple fruit that

now veer back toward red: raspberry and wild strawberry interlaced with white pepper and orange rind. There is decent substance here, silky smooth and commendably long.

## 2012 Eieio Pinot Noir Rose Swine Wine

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
88	\$25	2013 - 2014	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Color:</b> Rosé

Assembled from a light (8-10 gallon) bleeding at day five of every fermentative lot of this cepage, McDonald's 2012 Pinot Noir Rose Swine Wine exhibits a lovely pale orange-pink color that uncannily anticipates the hint of geranium its nose shares with mint and wild cherry. As with his white Pinot Noir, high acid is in a fruitful standoff with a bit of residual sugar, which has the welcome side-effect of keeping the wine buoyant. As is, there's a faint hint of finishing heat amid this rose's refreshment. I would plan to enjoy it by spring, 2014. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing in 2010,” he notes – echoing comments made by other vintners with whom I spoke – “but not in 2011.” McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

## 2012 Eieio Pinot Noir E

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
88	\$40	2015 - 2020	
			<b>From:</b> USA , Oregon , Willamette Valley

**Reviewed by**

Neal Martin

**Issue Date**

30th Mar 2015

**Source**Special Interim March  
2015, The Wine Advocate**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The 2012 Pinot Noir "E" has a tightly-wound, earthy bouquet with raspberry and cranberry leaf, strawberry pastille developing with aeration. The palate is medium-bodied with supple tannin. It is missing just a little weight, but is balanced and fresh with a saline, piquant finish.

## 2012 Eieio Pinot Noir Yates Conwill

**Rating**

?

**Release Price**

\$55

**Drink Date**

NA

**Producer:** Eieio**From:** USA , Oregon , Willamette  
Valley**Reviewed by**

Neal Martin

**Issue Date**

30th Mar 2015

**Source**Special Interim March  
2015, The Wine Advocate**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The 2012 Pinot Noir Yates Conwill comes from the namesake vineyard and sees 20% new French oak. The nose seemed rather flat on the bottle that I tasted and the palate a little hard and unbalanced. It felt incongruous within EIEIO's other 2012 Pinots and I wonder how representative it is? I'll reserve judgement for now.

## 2012 Eieio White Pinot Noir

**Rating**

92

**Release Price**

\$40

**Drink Date**

NA

**Producer:** Eieio**From:** USA , Oregon , Willamette  
Valley**Reviewed by**

David Schildknecht

**Issue Date**

30th Oct 2013

**Source**

209, The Wine Advocate

**Color:** White**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

McDonald's 2012 White Pinot Noir – in contrast with last year's version, sourced from multiple sites and raised in stainless steel – is sumptuous, creamy and expansive (at 12.75% alcohol) yet preserves almost infinitely juicy lime, purple plum and honeydew melon mingled with nut oils; tinged with candied orange rind; and garlanded with lily-of-the-valley. A glance at the analysis reveals, just as its author claims, "off-the-charts acid" by any Burgundian cepage standard; and this is deftly balanced by a similarly aberrant seven grams of residual sugar. It's hard to imagine an aggregate of textural allure and refreshment much greater than that on exhibit in this inspiring example of just how distinctively delicious the category of blanc de noirs Pinot can be. If you managed to latch onto any of the 720 bottles (past

tense, because McDonald let it all be bought up in March, right after bottling), experiment with a range of cuisine – though it would be hard to resist expending at least one or two bottles in a game of blind geek’s bluff. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing in 2010,” he notes – echoing comments made by other vintners with whom I spoke – “but not in 2011.” McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they’d been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio White Pinot Noir

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$40	NA	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table

Sourced from the first crop of vines in Yamhela Vineyard near the northern edge of the Yamhill-Carlton A.V.A., all 31 cases of McDonald’s 2011 White Pinot Noir – vinified in a 300 liter barrel – sold out, he says, in a few hours; but the wine is worth noting for its distinctively delicious combination of lily-of-the-valley perfume that liquefies on a silken palate along with succulent Ranier cherry, mirabelle, Persian melon, herbal distillate, and almond paste, all strikingly juiced-up with fresh lime, and finishing at once soothingly and refreshingly. Who knows how it might age, but if I had any, I wouldn’t be able to resist drinking it up now. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron’s John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir



initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee “Y” – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2011 Eieio Chardonnay

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$35	2013 - 2018	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

The EIEIO 2011 Chardonnay (which he refers to as his Chardonnay “O,” as in it winery’s name) manages according to its analysis to miss 12% alcohol by .05%, which is pretty striking in itself. Fortunately, so is its performance. This is the wine – sourced from (but not labeled for) Yates Conwill that fermented in half-filled new barriques, and the influence of oak is evident but well-integrated,

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Chardonnay

lending a glossy, subtly vanillin and lanolin patina to fresh apple and lime, further wreathed in iris and honeysuckle. Infectiously juicy and buoyant in a way wines from this ubiquitous grape variety too seldom are, this finishes with clarity and vibrancy. I won't pretend to be able to tell you how it will evolve in bottle, but I wouldn't be shocked if it continued to perform fetchingly for 4-5 years. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing in 2010,” he notes – echoing comments made by other vintners with whom I spoke – “but not in 2011.” McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio Pinot Noir Swine Wine

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$25	2013 - 2015	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

The 12.8% alcohol EIEIO 2011 Pinot Noir Swine Wine constitutes a roughly 400 case assemblage from multiple vineyards, principally of press juice. There are invigorating pip-piquancy, tartness and tannic chew to the cinnamon-spiced fresh cherries, plums and rhubarb displayed on a juicy palate, with saliva-liberating salinity and savory meat stock emerging in a lip-smacking finish. A hint of smoke and toast from barrel doesn't do much for this, but doesn't interfere either. A fine value for its genre, it ought to prove deliciously versatile through at least 2015. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill,

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing in 2010,” he notes – echoing comments made by other vintners with whom I spoke – “but not in 2011.” McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they’d been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio Pinot Noir I

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$45	2013 - 2020	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

McDonald’s 2011 Pinot Noir I follows a trend, he explains, for his “I” cuvee to represent “something I’d pick to drink myself, usually a bit more austerity and higher acidity or at least perception of acidity.” He certainly had an ample stock of the latter with which to work in this vintage! The results tend also to favor the nearly 40 year old vines at cool Wind Hill (allegedly the Willamette Valley’s northernmost vineyard). Fresh red currant, plum and cherry with prominent seeds and pits are brightly juicy, but a faint bit of gum-numbing tannins compounds the sense of piquancy while slightly hampering their work of refreshment. There is impressive sheer grip here, with smoked meat and game rather than the marrowy, brothy side of things carnal evidenced in the “E”. This will certainly be well worth revisiting over the next several years, and probably serve well through at least 2020. “It’ll mellow out with time,” predicts McDonald, who claims that “the 2008 isn’t ready yet.” Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio Pinot Noir 892

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$50	2016	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Color:</b> Red

McDonald's 2011 Pinot Noir 892 was named for its combining two lots from Saffron Fields neither of which were sufficient to fill a fermenter: one from clone 777 and one of clone 115. There is abundant purple and black, boysenberry-like fruit sweetness from 777 here but a very vintage-typical tart edge and juicy brightness. To my palate, though, the carnal depth and mineral not to mention floral nuances of the corresponding vineyard-designate are entirely missing here. "We tried blending this back into that material," explains McDonald, "but the result was boring," with the 777-115 blend ganging up on the Pommard- and Wadenswil-dominated batch. A bit of new oak supplementation compliments the breadth and sweet fruitiness of this flattering if relatively simple bottling, though it may also slightly harden and dry its finish. McDonald thinks this will benefit from 3-5 years in bottle. It's definitely one to monitor. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2011 Eieio Pinot Noir Yates Conwill

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$50	2013 - 2022	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

McDonald's merely 12% alcohol 2011 Pinot Noir Yates Conwill delivers juicy, invigoratingly tart and seedy red currant that acquire smoky and stony nuances as well as an underlying marrowy richness of meat stock on a polished and buoyant palate. All of this leads to a persistently vibrant finish. Alluring and intriguing notes of iris, ginseng and hibiscus are reinforced on airing; and the fine-grained tannins here add to the sense of palate stimulation without engendering any sense of opacity or getting in the way of fruit generosity. Incidentally, unlike the other vineyards from which McDonald sources – whose fruit he vinifies in diminutive batches by individual block – the strategy that has evolved with Yates Conwill is to intentionally mingle fruit from a range of microclimates and vine selections. Look for excitement through at least 2022. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

## 2011 Eieio Pinot Noir E

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$35	2013 - 2020	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

Representing a 12.9% alcohol blend from multiple sites, predominantly Stermer and Saffron Fields (both in Yamhill-Carlton), McDonald's 2011 Pinot Noir E delivers tart-edged cherry wreathed in bittersweet, iris-like floral perfume on a polished, generously juicy palate, deploying fine tannins and a musky bite of rose radish in an ingratiatingly long and invigorating finish mouthwateringly underlain by multi-boned, marrow-rich veal stock. I suspect this will perform admirably through 2020. (While his "I" cuvee leans heavily on fruit from cool, high-latitude Wind Hill, this "E" also includes a bit of fruit from that site.) Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

**Type:** Table  
**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

## 2011 Eieio Pinot Noir Saffron Fields

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$50	2013 - 2022	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

The Eieio 2011 Pinot Noir Saffron Fields displays amazing depth considering that the vines are only around a half dozen years old. McDonald credits this to expert management (by Daniel Fey, who also tends Coats and Whitney as well as Gregory Ranch) of “a phenomenal site;” but it’s also noteworthy that his bottling reflects primarily the Pommard and Wadenswil vines from that site (also planted with three Dijon clones). Beef blood, iodine, smoky black tea, bone meal and crushed stone mingle with dark cherry and plum on a silken palate, leading to a long finish of exuberant juiciness, marrowy richness, saliva-drawing salinity, and caressing feel. I would expect this to thrill through 2022, though don’t miss out on experiencing its youthful performance as well. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, “I had no issues in 2011 with color or extraction – though I did less.” He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). “I had a huge pH swing in 2010,” he notes – echoing comments made by other vintners with whom I spoke – “but not in 2011.” McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they’d been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

**Sweetness:** Dry

**Type:** Table

**Variety:** Pinot Noir

## 2011 Eieio Chardonnay Yates Conwill Vineyard

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$45	2013 - 2016	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Oct 2013	209, The Wine Advocate	<b>Type:</b> Table

McDonald’s 2011 Chardonnay Yates Conwill Vineyard represents exactly the same must as his (far from!) “regular” Chardonnay, but raised entirely in a new 400-liter barrel from local tonnelier Rick Ferrari (so that, unlike its fraternal twin, it was never racked). Bright lime and apple are garlanded with bittersweet floral perfume and tinged with vanilla and lanolin from oak, as well as with subtle stoniness; tincture of iodine; and a welcome, mouthwatering salinity. There is an uncanny alliance here of (passively) lees-enriched textural allure with clarity and cut. “What happened to me in my early years,” opines

**Type:** Table

**Sweetness:** Dry

**Type:** Table

**Variety:** Chardonnay

McDonald, "is that I stirred the lees too much. This meant a great texture early on, but the wine didn't last two years." I suspect the one in question will show well through at least 2016. Jay McDonald – for much more about whose background, fruit sources, and methodology, consult my Issue 202 report – favors a fermentative regimen of gentle pump-overs and minimal, strictly early punch-downs, but notes, "I had no issues in 2011 with color or extraction – though I did less." He claims to have chaptalized only his fruit from Wind Hill, and that this was a first-ever for him. McDonald was one of the few vintners to show me measures of tartaric and malic acid in his wines, and I was interested to see that – just as my palate suggested – levels of the former were routinely considerably higher than those of the latter (and a bit higher proportionally than they had been in 2010). "I had a huge pH swing in 2010," he notes – echoing comments made by other vintners with whom I spoke – "but not in 2011." McDonald half-filled with Chardonnay must each of the half-dozen new barriques he purchased for this vintage, so that by the time he was ready to put Pinot into any of them they'd been somewhat seasoned (and the Chardonnay removed to tank and older barrels). Since the 2010 vintage, incidentally, all of the EIEIO wines other than the rose have fermented spontaneously. Tel. (503) 852-6733

## 2010 Eieio Pinot Noir Yates Conwill

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$45	2012 - 2022	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table

An assemblage of small lots from each of the blocks in this vineyard, McDonald's 2010 Pinot Noir Yates Conwill delivers porcine smoked meat aromas such as befits a winery that uses livestock in its promotion. as well as scents of violet, strengthening a certain resemblance to Cote Rotie – which however doesn't at all survive the impression this makes on the palate, which is of tangy, invigoratingly tart cherry and rhubarb fruit along with the saliva-inducement of saline, maritime minerality, all of which serve for next sip inducement in this polished and downright refreshing Pinot. I would look for the better part of a decade's delight. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron's John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir



production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee “Y” – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2010 Eieio Pinot Noir Thistle

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$40	2012 - 2020	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table

The Eieio 2010 Pinot Noir Thistle issues from a cool Amity site and entirely from the, for Oregon (as in its homeland Switzerland), quite traditional Wadenswil clone. Evenly-ripe, tart-edged, clear and pure cherry and purple plum wreathed in buddleia and iris perfume inform a tender-textured, strikingly buoyant palate, tinged with nutmeg and cardamom. Infectiously juicy

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

and invigoratingly tangy, this finishes with positively delicate and utterly delightful persistence. It ought to remain delightful for at least the next 6-8 years. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron’s John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee “Y” – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2010 Eieio Pinot Noir Sns ?

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	NA	NA	

**Reviewed by**

David Schildknecht

**Issue Date**

30th Aug 2012

**Source**

202, The Wine Advocate

**From:** USA , Oregon , Willamette Valley**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

From bits of Pelos Sandberg, Windhill, and Yates Conwill material, McDonald's barrel's worth of 2010 Pinot Noir "SNS"? – the initials serving as a provisional designation 'til he thinks-up a name and releases the wine this fall – is smoky in a peat and black tea way; boasts juicy, invigoratingly tart, but ripe red raspberry fruit; and finishes with a stony and alkaline undertone that nicely sets-off that fruit. There is a more obvious sense of tannin here than in other of McDonald's 2010 Pinots, and the saliva-inducing salinity and levity that rendered some of those especially appealing are absent here. Still, this is a serious and persistent bowl of Pinot. I'd plan to revisit it in a couple of years, then assess where it might thereafter be headed. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron's John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: "to grow where no man has grown before" (though he's the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald's graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as "E" (his largest) and "I" or "O" for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee "Y" – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives "E," "I," and "O" could be said to stand for!) McDonald hasn't felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. "I'm cutting down on punch-downs," he relates "as I think there's been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better." After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald's Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-

related artwork (in case you don't get it: "Old McDonald ..." : I didn't!).

McDonald's shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2010 Eieio Pinot Noir E

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$35	2012 - 2017	
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> USA , Oregon , Willamette Valley
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Color:</b> Red

Originating in the Pelos Sandberg Vineyard in Amity and Windhill Vineyard (owned by Elk Cove) west-northwest of Portland – in short, at the two cool extremities of the lower Willamette Valley – McDonald's basic Willamette 2010 Pinot Noir E features juicy, tart, refreshing red currant steeped in hibiscus and black tea, and laced with saliva-inducing, subtly sweaty salinity. Lemon oil adds further pungency and invigoration to a long, bright, squeaky-clean finish. The tannins here practically disappear, and while the overall effect is relatively spare and will be too sharply-etched for some, it ought to prove a versatile table companion over the next 3-5 years and might well gain in complexity and acquire some sense of richness in the process. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron's John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: "to grow where no man has grown before" (though he's the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald's graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as "E" (his largest) and "I" or "O" for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee "Y" – for Yamhill-Carlton,

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**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2009 Eieio Chardonnay

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
89	\$35	NA	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table
			<b>Sweetness:</b> Dry
			<b>Type:</b> Table
			<b>Variety:</b> Chardonnay

McDonald’s 2009 Chardonnay is officially “Chardonnay O,” but as I already noted, I can’t quite figure out how I’m supposed to recognize that from the label; at any rate, this is his only Chardonnay of the vintage. Its sources are Yates Conwill and Thistle Vineyards, the latter at the north edge of the Dundee Hills, and in this instance harvested quite late in an effort to moderate the acidity and consequently with significant botrytis. Fermentation was in a mixture of new and used barrels with some stainless steel tanks of equivalent volume, with passive lees contact. Understated in its fresh apple and quince tinged with herbs and floral perfume; subtly creamy yet persistently juicy; and with suggestions of almond and hazelnut cream in a long finish, this should remain lovely for at least the next 12-18 months. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron’s John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal

Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee “Y” – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2009 Eieio Pinot Noir E

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$35	2012 - 2020	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table
<p>Originating in Methven, Pelos Sandberg, Meredith Mitchell, and Windhill Vineyards, the Eieio 2009 Pinot Noir E – in keeping with what is becoming clear are McDonald’s stylistic proclivities – is surprisingly buoyant and tartly juicy for its vintage, featuring red currant and Ranier cherry mingled with bittersweet liquid floral perfume, pungent raw ginger and citrus oils. Finishing with penetration, invigoration and brash, sappy persistence, this isn’t the most complex or refined Pinot but is nonetheless striking and almost certainly</p>			<b>Sweetness:</b> Dry
			<b>Type:</b> Table
			<b>Variety:</b> Pinot Noir

worth following for at least 6-8 more years. There were nearly 1,200 cases, making it one of the winery's few large lots. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron's John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: "to grow where no man has grown before" (though he's the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald's graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as "E" (his largest) and "I" or "O" for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee "Y" – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives "E," "I," and "O" could be said to stand for!) McDonald hasn't felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. "I'm cutting down on punch-downs," he relates "as I think there's been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better." After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald's Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don't get it: "Old McDonald ..." : I didn't!). McDonald's shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2009 Eieio Pinot Noir Y

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$45	2012 - 2020	

**Reviewed by**

David Schildknecht

**Issue Date**

30th Aug 2012

**Source**

202, The Wine Advocate

**From:** USA , Oregon , Willamette Valley**Color:** Red**Type:** Table**Sweetness:** Dry**Type:** Table**Variety:** Pinot Noir

The Eieio 2009 Pinot Noir Y – originating in the Yamhill-Carlton vineyards of Stermer and Yates Conwill – delivers confitured cherry, purple plum and black raspberry all shadowed by their spirituous essences and tinged with cardamom and piquant fruit pit. A marrowy richness wells-up on a silken-textured palate and this beauty lingers soothingly, promising at least 6-8 more years of satisfaction. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron’s John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee “Y” – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733



## 2009 Eieio Pinot Noir O

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
90	\$55	2012 - 2018	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table

Originating in Thistle, Pelos Sandberg, and (40%) thinly-soiled Meredith Mitchell in the Van Duzer corridor south of McMinnville, which McDonald says put in a rare appearance at complete ripeness this year, the Eieio 2009 Pinot Noir O featured, at nearly 40%, a higher percentage of new oak than is normal at this address. Lightly-cooked cassis, dark cherry and black raspberry are tinged with mace, candied orange rind, and smoky black tea in this rich but slightly more rustic bottling than the corresponding "I." Earthy and fungal notes add interest to a finish of fine persistence. It will be interesting to follow this for at least the next half dozen years. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron's John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: "to grow where no man has grown before" (though he's the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald's graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as "E" (his largest) and "I" or "O" for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee "Y" – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives "E," "I," and "O" could be said to stand for!) McDonald hasn't felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. "I'm cutting down on punch-downs," he

**Sweetness:** Dry  
**Type:** Table  
**Variety:** Pinot Noir

relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2009 Eieio Pinot Noir I

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
91	\$45	2012 - 2022	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table

An Eieio 2009 Pinot Noir I from in equal parts old vines (Pommard Selection) in Windhill and a parcel of Dijon Clone 777 at Pelos Sandberg, is loaded with sappy cherry fruit mingled with kirsch distillate, marzipan, and tart rhubarb, and infused with citrus oils and saffras. Like its “E” counterpart surprisingly buoyant and vivacious for the vintage, it finishes with pungency, energy, and grip, really administering a good shaking to the palate. This ball of energy is apt to be worth following for the better part of a decade. (McDonald insists it needs 4-5 years just to show its genuine stuff.) Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron’s John Paul and others convinced him that here was a place happy to accept an eager and intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking

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labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee “Y” – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonald sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733

## 2007 Eieio Pinot Noir O

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Eieio
92	\$55	NA	<b>From:</b> USA , Oregon , Willamette Valley
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
David Schildknecht	30th Aug 2012	202, The Wine Advocate	<b>Type:</b> Table

Sourced from Thistle, Canary Hill, and Yates Conwill, the Eieio 2007 Pinot Noir O features red currant and red raspberry preserves with fresh berry and tartly seedy adjuncts, tinged with cardamom and salt, all of which make for mouthwatering and invigorating persistence. At the same time, there is a silken texture and a deep, clean marrowy meatiness, not to mention haunting inner-mouth perfume of iris, rowan, and almond extract, all of which perfectly compliment the fruit. This superb performance (not to mention “for its vintage”!) is almost sure to remain top-notch for several more years.

Amazingly, McDonald still has 20 cases left to sell, a circumstance he blames in part on the poor press that this vintage as a whole, manifestly unjustly (despite its travails), received. Raised in the Texas Gulf Coast and Japan (acquired his accent – which he says varies with glasses consumed – from the former) Jay McDonald ditched a Manhattan job in finance close to two decades ago after a visit to Oregon and inspiration and encouragement from Cameron’s John Paul and others convinced him that here was a place happy to accept an eager and

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intelligent newbie to the wine business and seeking an internship. In the course of nearly 15 years, McDonald has slowly ramped-up production of his initially tiny negociant project, and he recently purchased property in the high foothills of the Coastal Range near the western limit of the Yamhill-Carlton A.V.A. where he plans to plant his own vineyard and build his own facility. Among his nearest neighbors – and already an important supplier – would then be the, in places, impressively steep and everywhere impeccably-groomed Yates Conwill Vineyard, whose affable owner-manager Steve Conwill takes as his motto: “to grow where no man has grown before” (though he’s the first to point out that his immediate neighbor in this still relatively rugged, undeveloped fringe of Yamhill-Carlton is the quite well-known Resonance Vineyard). To say that McDonald’s graphically striking labeling is not self-explanatory would be an understatement. He generally sorts and refers to his levels of productions as “E” (his largest) and “I” or “O” for smaller and progressively more expensive lots usually sold only through his direct mailing list. (There is sometimes also a cuvee “Y” – for Yamhill-Carlton, though it could as easily do service for Yates Conwill or, for that matter, Yummy, and MacDonal sent me a whole litany of adjectives “E,” “I,” and “O” could be said to stand for!) McDonald hasn’t felt it necessary to chaptalize any of his wines, though he did acidulate his 2009s. Fermentation is sometimes spontaneous, sometimes induced. “I’m cutting down on punch-downs,” he relates “as I think there’s been a general tendency to do too much. A low-pressure, high-volume pump-over is sometimes better.” After it reaches or nears dryness and is drained or pressed, the wine is usually settled for a week but, sometimes significantly longer. McDonald’s Pinots are generally bottled after 11 months. He sells his EIEIO wines inter alia from a picturesque former bank in tiny downtown Carlton, replete with livestock-related artwork (in case you don’t get it: “Old McDonald ...” : I didn’t!). McDonald’s shop – which in fact predates his negociant label by two years – is also an excellent source for well-selected, well-stored bottles of often hard-to-find wines from other small wineries. Tel. (503) 852-6733