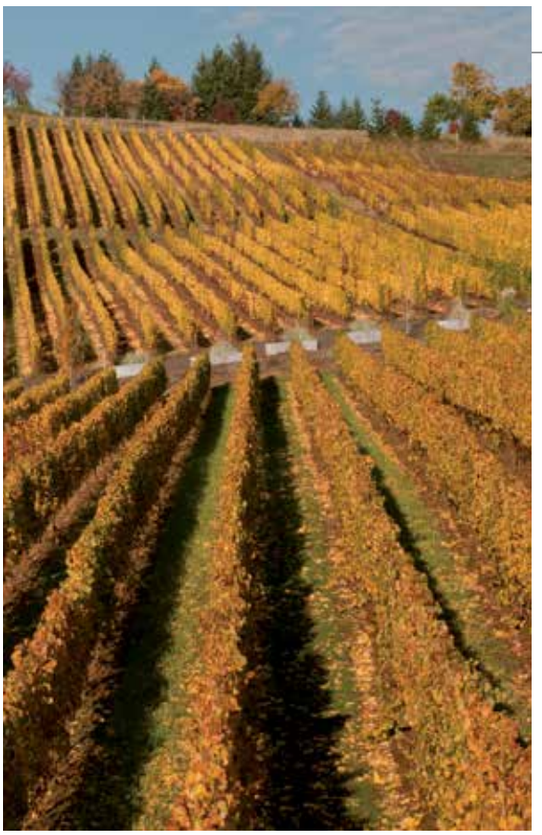


Saffron Fields Vineyard

Yamhill

Oregon wine country's green sloping vineyards and strong sense of community captured the hearts of wine enthusiasts Dr. Angela Summers and Sanjeev Lahoti. During a tour of the Willamette Valley in 2003, Angela and Sanjeev saw their future in the site they later name Saffron Fields Vineyard. While the Houston, Texas, residents wanted to research their options to the fullest before settling on a property to purchase, it was the very first property they viewed that simply felt right. The couple decided to go with their hearts and purchased the property on a hill in the Yamhill-Carlton AVA.

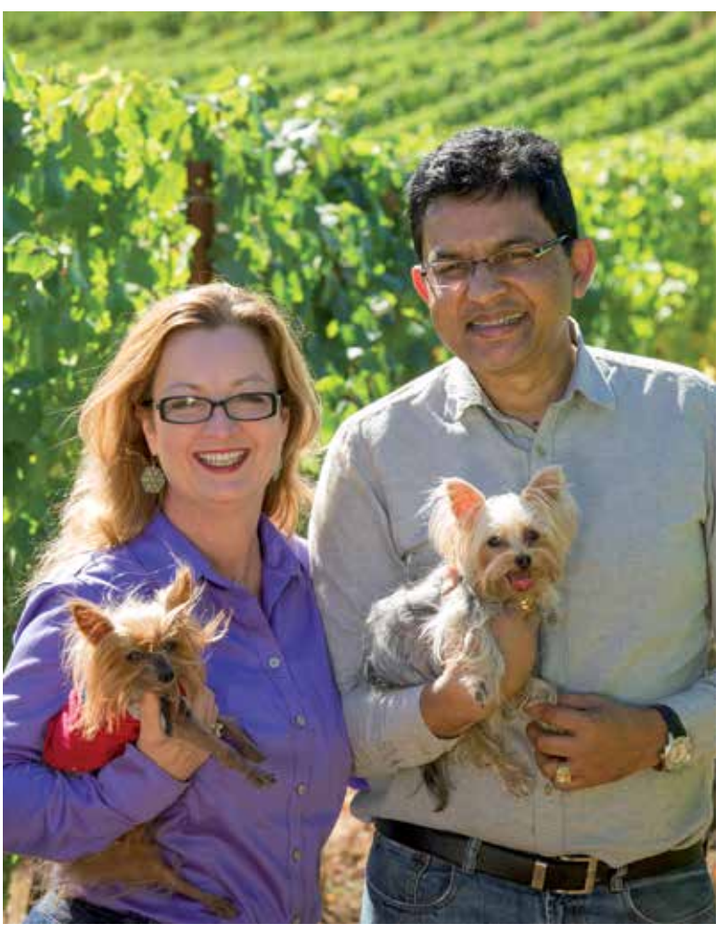
Traveling back and forth between Oregon and Texas, Angela and Sanjeev built a small house on the property and began to plant the vineyard. The first 10 acres of pinot noir were planted in 2007, and two years later the couple celebrated Saffron Fields Vineyard's first harvest. Although their initial intent was to only grow grapes for other wineries, one barrel tasting changed everything. With that one sample, they knew they had something special. The couple asked Tony Rynders to make 50 cases of pinot noir in 2010, officially launching the vineyard into the Oregon wine industry.

Top: Vines turn a brilliant golden saffron color in the fall giving the vineyard its name

Bottom: A picture of the old block Pinot Noir

Facing Page: Pinot Noir vines planted on the hilltop saddle stretch to the clouds.
Photographs by Andrea Johnson

Tony began his career working in California wineries, but like so many before him, quickly fell in love with the vineyards of the Pacific Northwest. After stints with Argyle Winery in Oregon and The Hogue Cellars in Washington, Tony became the head winemaker at Domaine Serene where he held the position for 10 years. During his time with Domaine Serene, he received more 90-plus scores from Wine Spectator magazine than any other winemaker during the same period of time. Angela and Sanjeev began collaborating with Tony after the winemaker had established his own consulting and premium crush service companies.



Above: A view of the tasting room from the vineyard. The tasting room features a contemporary art collection and a Japanese garden.

Right: Angela Summers and Sanjeev Lahoti with their dogs Lily and Iris.

Facing Page: Catalan sculptor Jaume Plensa's Tale Teller II overlooks the Japanese garden designed by Hoichi Kurisu.
Photographs by Andrea Johnson

Tony took the pinot noir grapes from the fine soils of Saffron Fields Vineyard and produced an alluring wine: the Yamhill-Carlton Pinot Noir. The wine gives aromas of fresh blackberry, dark cherry, cardamom, and sweet baking spices. On the palate the wine exhibits flavors of sassafras and tobacco with a hint of earthiness. With its long, richly mineral finish and balanced, velvety tannins, the wine has garnered praise from both Wine Spectator and The Wine Enthusiast. Saffron Fields Vineyard also supplies grapes to other Oregon wineries, creating multiple opportunities to experience this truly unique site.

A visit to the tasting room features sweeping views of the vineyards, thoughtfully designed Japanese gardens, and a sophisticated art collection. The tasting room and grounds integrate with the surrounding landscape to inspire an atmosphere of contemplation and ease. When working with their architect, Sanjeev and Angela insisted on using glass, wood, and water for its ability to evoke emotion through fluidity and serenity. Wanting to capture the history of the site, they saw to it all the wood from a barn that once stood on the site was salvaged and incorporated into the new facility. Their desire is to make the experience of visiting Saffron Fields a part of each guest's personal narrative—a part of their own Oregon wine country experience.

Top and Bottom: The contemporary architecture of the tasting room is warmed by the recovered wood ceiling and the art collection featuring artists like Jennifer Steinkamp, Leo Villareal and Darren Almond.

Middle: The video installation Daisy Bell by Jennifer Steinkamp cascades down the wall next to the bar. The windows look out over the vineyard and coastal range.

Facing Page: The zen garden room features hand blown fixtures by Esque Studios and views of the zen garden and vineyard.
Photographs by Andrea Johnson

WINE & FARE

Yamhill-Carlton Pinot noir
Serve alongside lamb stew with root vegetables.

Tastings
Open to the public daily.

SAFFRON FIELDS
Vineyard