



2018 Yamhill-Carlton Pinot Noir

Created in name of our AVA, Yamhill-Carlton was our first label in 2010. It starts with 100% estate grapes from our oldest vines of Pommard, Wadenswil, Dijon 115 and Dijon 777. This wine offers reserve-level density and extra complexity in a base of raspberry fruit. It is loaded with appealing cinnamon, caramel, and milk chocolate flavors

Tasting Notes: Brambleberry, Cardamon, Carmel, Currant, Citrus Zest, Cola, Raspberry

91 pts – James Suckling - Aromas of plums, dark cherries, cigar box, smoke and dried herbs. It's medium-bodied with fine tannins and bright acidity. Textured and velvety with plush and polished character. Flavorful finish.

AVA Breakdown: 100% Estate Yamhill-Carlton AVA, Willamette Valley

Varietal: 100% Pinot Noir, 30% Pommard, 26% 777, 25% Wadenswill, 17% 115

Barrel Aging: 16 months, 60% New French Oak

Alcohol Percentage: 14.2%

pH: 3.56

Harvest Date: 9/20/2018 - 10/01/2018

Bottling Date: 3/24/2020

Cases Produced: 575

Retail Price: \$70



Saffron Fields Vineyard is in the heart of the Yamhill-Carlton AVA in the Willamette Valley, Oregon. The site has ancient marine sedimentary soils characteristic of the AVA with a gentle south-southwest aspect. The dry farmed vineyard is certified Sustainable by LIVE and is certified Salmon Safe.