



SAFFRON FIELDS VINEYARD

MEDIA & TRADE OVERVIEW

“Exceptional wine, art and landscape engage the senses.”

Yamhill-Carlton AVA • Willamette Valley, Oregon

THE SAFFRON STORY

A SHARED DREAM

From a grass seed farm to a vineyard, winery, and place of discovery



Saffron Fields began with a shared dream.

In 2003, Angela Summers and her husband, Sanjeev Lahoti, visited Oregon wine country and fell in love with the Yamhill-Carlton AVA. They imagined a home where family and friends could gather, then purchased an 89-acre former dairy and grass seed farm in 2004.

The first vines were planted in 2007. Tony Rynders purchased the entire first harvest in 2009 and crafted the wine. During a barrel tasting the following spring, Angela and Sanjeev realized the young vineyard was producing something special. Their vision changed from growing grapes to creating estate wines and a destination.

Saffron Fields released its first estate wines from the 2010 harvest and opened its hospitality center in 2013. After Sanjeev died in 2020, Angela carried their shared dream forward while expanding its emphasis on hospitality, art, gardens and sustainability.

THE NAME

Inspired by the Beatles' "Strawberry Fields Forever" and the golden hues of harvest, Sanjeev saw the vineyard as a dream realized. Saffron, a sacred color in Indian culture, also evokes serenity and purity - qualities reflected in the estate and its landscape.

"What began as a dream of living in Oregon wine country became a passion for creating estate wines and a destination where wine, art and landscape come together."

THE ESTATE

THE VINEYARD

Marine sediment soils, dry farming and a site shaped for Pinot Noir



THE SITE

The 89-acre estate sits in the Yamhill-Carlton AVA at 250-450 feet elevation with south-southwest exposure. Shallow, well-drained Willakenzie, Belpine and Carlton marine sediment soils lie over soft sandstone. The Coast Range rain shadow contributes warmer, drier days and cool nights that support even ripening and structure.

CERTIFIED PRACTICES

Saffron Fields is LIVE-certified and Salmon-Safe. Vineyard practices are managed with attention to soil, water, ecosystem diversity and the surrounding landscape.

WHAT IS PLANTED

Since 2007, Saffron Fields has planted 28.5 acres of Pinot Noir - Pommard, Wadenswil, 115, 777 and 928 - and 2.5 acres of Chardonnay - 76 and 548. The vineyard is dry-farmed, allowing vintage and site to remain central to the wines.

A LIVING LANDSCAPE

Ponds support ducks, osprey, kingfishers and other raptors, along with tadpoles, frogs and salamanders. The vineyard and gardens provide habitat and food for bees and other pollinators.

THE WINES

PINOT NOIR & CHARDONNAY

Limited-production wines shaped by vineyard, vintage and place



Winemaker Tony Rynders crafts limited-production Pinot Noir and Chardonnay from the Saffron Fields estate vineyard. The portfolio begins with wines that express the estate and expands outward to celebrate the diversity of the Willamette Valley.

ESTATE WINES

Made exclusively from fruit grown on the Yamhill-Carlton estate. Multiple Pinot Noir and Chardonnay clones contribute distinctive aromas, textures and flavors; blending brings those characteristics together with balance and depth.

SPECTRUM & WILLAMETTE VALLEY

These wines extend beyond the estate, combining Saffron Fields fruit with grapes selected from other Willamette Valley vineyards. The goal is an approachable expression of Oregon wine country for everyday enjoyment.

ESTATE SINGLE CLONE

Each year, two standout Pinot Noir clones are bottled individually so members can experience the character of each clone on its own. These limited wines are reserved for Saffron Club members and occasional special releases.

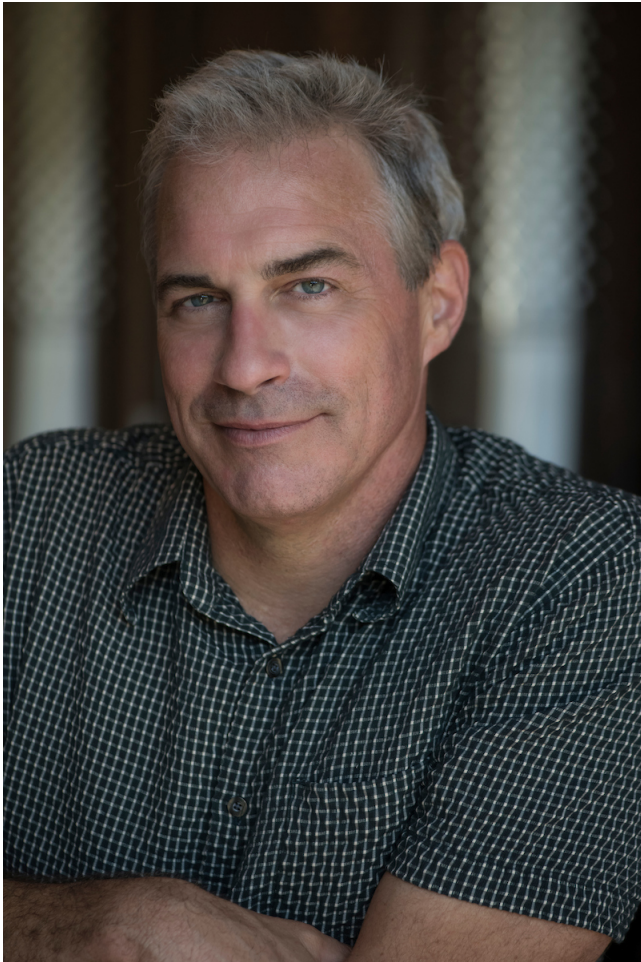
RECOGNITION

Saffron Fields wines have received 90+ point ratings from major wine publications, including Vinous, James Suckling, International Wine Report, Wine Enthusiast and Wine Spectator.

THE WINEMAKER

TONY RYNDERS

From the first harvest through vineyard maturity



A RELATIONSHIP FROM THE BEGINNING

Tony bought the entire first Saffron Fields harvest in 2009. He later became the estate winemaker, creating an unusually long relationship between one winemaker and a vineyard from its first crop into maturity.

A VINTAGE-DRIVEN APPROACH

Rynders embraces Oregon's distinct vintages rather than forcing a fixed house style. His approach adapts to the season while preserving the personality of the site.

THE SAFFRON FIELDS SIGNATURE

Over time he has described the vineyard as showing dark blue and black fruit, a tannic backbone, earthiness and dried orange peel - a personality that was visible unusually early and has grown stronger as the vines matured.



"The vineyard and the site are a big, big part of it, but as is the vintage and the winemaker. It's very reflective of everything that's happened throughout its life. It tells a story. - Tony Rynders"

Rynders earned a master's degree in Enology and Viticulture from UC Davis and built experience in California, Italy, Australia, and Oregon before establishing Tony Rynders Consulting, Tour de Force Wine Company, and his own Tendril label.

The Oregon Wine Board describes Rynders as "one of the most highly acclaimed winemakers in America."

THE GARDENS

DESIGNED TO UNFOLD SLOWLY

A five-acre Japanese garden by Hoichi Kurisu



Renowned landscape artist Hoichi Kurisu designed the gardens to wrap around the hospitality center and connect architecture, water, art, and vineyard landscape. The experience is intentionally gradual: glimpses from the road give way to ponds, waterfalls, sculpture, wood, light and expansive views.

HOICHI KURISU

Kurisu's work is rooted in the Japanese tradition of creating restorative connections between people and nature. At Saffron Fields, interior and exterior spaces flow into one another rather than functioning as separate experiences.

WATER & MOVEMENT

Lily and Koi ponds, waterfalls and pathways create places to slow down and observe. The gardens change with season, weather and light, making the landscape different on every visit.

*"I wanted people to feel connected - to the land, to the moment, and to the people they are sharing it with."
- Angela Summers"*



THE ART

ART IS PART OF THE PLACE

A personal collection experienced with wine, architecture and landscape



The collection began long before Saffron Fields. Angela started collecting while in college; after she met Sanjeev, art became part of the life they built together. Their first fine-art purchase, a Robert Rector painting, celebrated Angela launching her engineering company. The collection later grew through travels, anniversaries, and milestones.

REPRESENTATIVE WORKS

Jaume Plensa, Tale Teller II • James Surts, Flower Fields • Leo Villareal, Coded Spectrum • Jennifer Steinkamp, Daisy Bell - Mid Summer • Dimitri Hadzi, Cumaeen Oracle • John Pavlicek, 88s • Robert Rector, Untitled • Hannah Maybank, Angela.

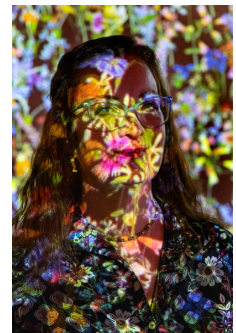
MADE FOR THIS PLACE

James Surts carved Flower Fields from old-growth fir recovered from the former dairy barn. Phil Seder's commissioned garden gong references the koi pond and vineyard and uses reclaimed barn timbers. Hoichi Kurisu designed the south garden to envelop Plensa's Tale Teller II.

A LIVING ART PROGRAM

The permanent collection is complemented by rotating Artists-in-Residence exhibitions that introduce regional artists and new perspectives throughout the year. For returning visitors, the changing exhibitions create another reason to come back.

Together, the permanent and rotating works reinforce Saffron Fields' belief that wine, art, landscape, and hospitality can enrich one another.



SUSTAINABILITY

AGRICULTURE IS LIFE

Thoughtful decisions across vineyard, water, wildlife and packaging



At Saffron Fields, sustainability is not limited to a certification or a single farming practice. It means treating the vineyard as part of a larger living landscape and continually questioning whether established practices still make sense.

DRY-FARMED VINEYARD

The vineyard is dry-farmed and managed under LIVE and Salmon-Safe certification. Practices emphasize healthy soils, ecosystem diversity, careful water management and reduction of unnecessary inputs.



HABITAT AROUND THE VINES

Ponds and surrounding habitat support ducks, osprey, kingfishers, raptors, frogs and salamanders. Bees and other pollinators move through the vineyard and gardens. Farming decisions consider both the vines and the ecosystem around them.



LESS PACKAGING

Beginning with the 2020 vintage, Saffron Fields eliminated capsules from wine bottles. The capsule did not improve the wine, but it did add material and waste.

A PRACTICAL PHILOSOPHY

Sustainability is approached as a series of engineering-like decisions: understand the purpose, examine the impact, retain what adds value and remove what does not.

HOSPITALITY

MORE THAN A TASTING ROOM

Wine, art, gardens and landscape experienced together



The hospitality center was created as a place to gather, not simply a place to taste. Visitors encounter museum-quality contemporary art, Japanese gardens, vineyard views, water and architecture alongside Saffron Fields wines.

VISIT & TASTE

Guests can enjoy wine tastings, garden and art experiences, seasonal events and private tastings. The estate is dog-friendly and offers nonalcoholic beverages, charcuterie and other options designed to make the visit welcoming for mixed groups.

GATHER & CELEBRATE

Saffron Fields hosts wine-club events, music, art exhibitions, private dinners and celebrations. The hospitality center and grounds also accommodate weddings and private events for up to 150 guests.

SAFFRON CLUB

Members receive access to limited wines, Estate Single Clone bottlings, library selections and customizable releases, along with tasting and purchase benefits.

THE IDEA

The goal is not to add attractions around wine. It is to create a place where wine, art, garden, architecture and hospitality make one another more memorable.

The Tasting Room at Saffron Fields Vineyard has been named the #1 Wine Tasting Room in Willamette Living Magazine's Best of the Valley Awards. Recognized in *Spectacular Wineries of Oregon*, our hospitality center is designed as much for the experience as for the wine. Contemporary art, modern architecture, Japanese gardens, koi ponds, and sweeping vineyard views create a setting that invites guests to slow down, explore, and enjoy our estate Pinot Noir and Chardonnay. Indoors and out, wine, art, landscape, and hospitality come together to create a tasting experience that is distinctly Saffron Fields.

MEDIA & TRADE REFERENCE

SAFFRON FIELDS AT A GLANCE

A concise reference for writers, trade and partners

LOCATION	Yamhill, Oregon • Yamhill-Carlton AVA • Willamette Valley
ESTATE	89 acres • 31 planted acres
VINEYARD	28.5 acres Pinot Noir • 2.5 acres Chardonnay • dry-farmed
PLANTING	First vines planted 2007 • first harvest 2009
WINEMAKER	Tony Rynders • relationship with the vineyard since first harvest
WINES	Estate Pinot Noir & Chardonnay • Single Clone • Spectrum / Willamette Valley
SUSTAINABILITY	LIVE-certified • Salmon-Safe • capsules eliminated beginning with 2020 vintage
GARDENS	Five-acre Japanese garden designed by Hoichi Kurisu
ART	Contemporary collection spanning sculpture, painting, photography, LED, video & mixed media
OWNERSHIP	Independent • woman-owned • Angela Summers
HOSPITALITY	Hospitality center opened 2013 • tastings • events • private gatherings • weddings up to 150
RECOGNITION	3x Willamette Living Best Winery Tasting Room • LUXlife Best Winery Tasting Room Experience - Pacific Northwest USA
ONLINE	saffronfields.com • 18748 NE Laughlin Road, Yamhill, Oregon

MEDIA STORY DIRECTIONS

Wine and vineyard maturity • Angela and Sanjeev's shared dream • Tony Rynders from first harvest to maturity • Hoichi Kurisu and Japanese garden design • contemporary art in wine country • women in entrepreneurship • sustainability and living landscapes • Oregon destination hospitality.

ACCOLADES & FEATURES

Willamette Living Magazine - Best Winery Tasting Room in the Willamette Valley, three consecutive years • LUXlife Magazine - Best Winery Tasting Room Experience 2024, Pacific Northwest USA • Featured in Spectacular Wineries of Oregon • Angela Summers featured in Women of Wine in the Willamette Valley.

"Saffron Fields is a vineyard and winery, but the story is larger: how wine, art, landscape and people can create a place worth returning to."