

EVESHAM WOOD

The Wine
 Designation: Pinot Noir Willamette Valley
 Vintage: 2021
 Produced: 3,300 cases
 ABV: 13%
 Released: Late-Summer 2021

The Place
 AVA: Willamette Valley
 Vineyards: Mahonia*, Illahe*, Koosah, Sojeau*, Prophet, & Jubilee
 Vines Planted: 1985-2016
 Soils: Nekia, Jory, Dupee, Willakenzie, & Bellpine
 Elevation: 200-750'
 Exposure: a healthy mix of western and southeastern exposures
 Harvested: Mid-September 2021
 Farming: Dry-farmed using organic practices
 Certification: *Sustainable (Live & Salmon Safe)

The Method
 Yeast: Proprietary "Jayer"
 Extraction: Twice-daily pumpover for three days followed by twice-daily punchdown
 Cuvaion: 25 days
 Elevage: 8.5 months
 Oak Regimen: French oak, nearly all neutral

Winemaker Notes:

We try to use this wine as our looking glass to figure out what is yet to come from all of the other HF and EW wines that are still in barrel. 2021's early heat dome (115f) and its early August highs (103f) didn't seem to mar the vintage as they occurred prior to veraison. There's plenty of fruit in the wine, but it's fresh not baked, and more importantly the acids are very lively.

Along with Le Puits Sec and J, this is the wine I'm most proud to offer: a truly artisanal, hands-off pinot noir made the same way as our single-vineyard wines at a most reasonable price. Focused, floral aromatics foreground red cherry, sour cherry and spice on the nose moving to riper plum and savory mouth-filing fruit with juicy acid and a succulence on the finish.

- Erin Nuccio

