

EVESHAM WOOD

The Wine	
Designation:	Blanc du Puits Sec
Vintage:	2022
Produced:	240 cases
ABV:	12.5%
Released:	Spring 2023

AVA:	The Place Eola-Amity Hills
Vineyard:	Le Puits Sec

Vine Age: Pinot Gris & Gewurztraminer planted 1986; Kerner, Gruner Veltliner & Traminer planted 2001

Density: 2300 vines per acre

Soil: Woodburn

Elevation: 288-311'

Exposure: East-southeast

Harvested: 5 October 2022

Farming: Dry-farmed using organic practices

Certification: Organic (Oregon Tilth)

	Yeast:	The Method	Native
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100	1	1	1

Fermentation: Co-fermented in barrel

Malolactic Conversion:	Spontaneous
<p> $\text{CH}_3\text{CH}_2\text{CH}_2\text{COOH} \rightarrow \text{CH}_3\text{CH}_2\text{CH}_2\text{COO}^- + \text{H}^+$ $\text{CH}_3\text{CH}_2\text{CH}_2\text{COO}^- + \text{H}^+ \rightarrow \text{CH}_3\text{CH}_2\text{CH}_2\text{COOH}$ </p>	<p> $\text{CH}_3\text{CH}_2\text{CH}_2\text{COOH} \rightarrow \text{CH}_3\text{CH}_2\text{CH}_2\text{COO}^- + \text{H}^+$ $\text{CH}_3\text{CH}_2\text{CH}_2\text{COO}^- + \text{H}^+ \rightarrow \text{CH}_3\text{CH}_2\text{CH}_2\text{COOH}$ </p>

Elevage: 8 months

Oak Regimen: Neutral (FR)

Winemaker Notes:

These are always the last of our old vines Le Puits Sec to be picked. We coferment the harvest of the 1986 Pinot Gris and Gewurztraminer along with our 2001 planting of trace amounts of Traminer, Gruner Veltliner, and Kerner. Since all of those varietals ripen at slightly different times my goal was to find the happy time when the subtle differences in ripeness from each varietal would add complexity.

Honeysuckle and tropical notes on the nose lead to a zesty and richly textured — owing to the barrel ferment — fruited and spiced palate. This pinot grigio based wine's acidity adds zip to gewurz's body.

- Erin Nuccio

