EVESHAM WOOD

The Wine

Designation: Sojeau (née Sojourner) Vineyard

Vintage: 2021

Produced: 70 cases

ABV:

Released: Autumn 2023; \$48 (OR Retail)

The Place

AVA: Eola-Amity Hills

Vineyard: Sojeau

Planted: 2007

Density: 2300 vines per acre

Soils: Nekia, Ritner, & Witzel

Elevation: 583'

Exposure: Southwest

Harvested: Late-September, 2021

Farming: Dry-farmed using organic practices

Certification: Definately a really nice guy.

The Method

Yeast: Proprietary "Jayer"

Extraction: Twice-daily pumpover for three days

followed by twice-daily punchdown

Cuvaison: 24 days

Elevage: 17 months

Oak Regimen: French barrels, ~15% new

Winemaker Notes

2021 is another vintage that began with a warmer than average Summer (it hit 118f in June!) but ended on a cooler than average harvest. It resulted in a vintage with the richness of '18 but with '19's pretty side — it's built on poise rather than broad shoulders.

Bigger and broader than the Illahe with plum, raspberry pastille, blood orange and cranberry-spice bread. This is an especially energetic Sojeau

- Erin Nuccio

Evesham Wood

Sojeau Vineyard

PINOT NOIR
EOLA-AMITY HILLS

2021

