

EVESHAM WOOD

The Wine
 Designation: Pinot Noir Willamette Valley
 Vintage: 2022
 Produced: 4,600 cases
 ABV: 13%
 Released: August, 2023; \$27 (OR retail)

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: Early-October 2022
 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: 10 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. 2022 was a cool vintage delayed by a Spring frost. By the time the grapes had ripened we were in the last days of September and heading into our first October start in years.

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 apple, marionberry, sour cherry and spice on the nose moving to riper plum and savory mouth-filing fruit with juicy acid and succulence on the finish.

- Erin Nuccio

