EVESHAM WOOD

The Wine

Designation:	Mahonia Vineyard
Vintage:	2015
Produced:	44 cases
ABV:	13%
Released:	Autumn 2018

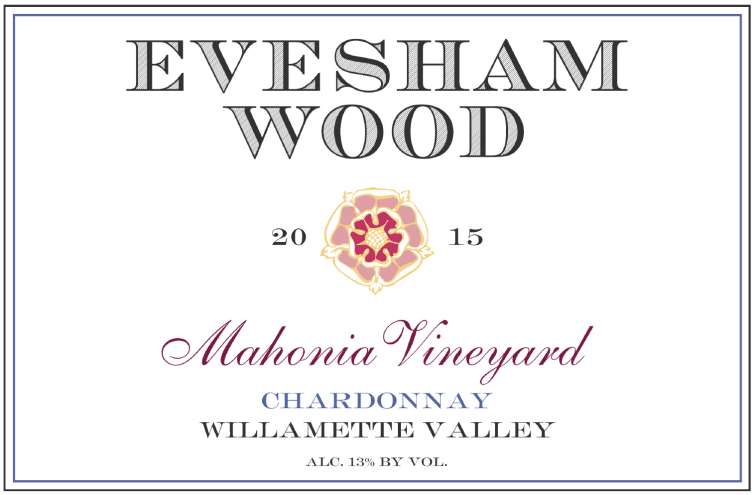
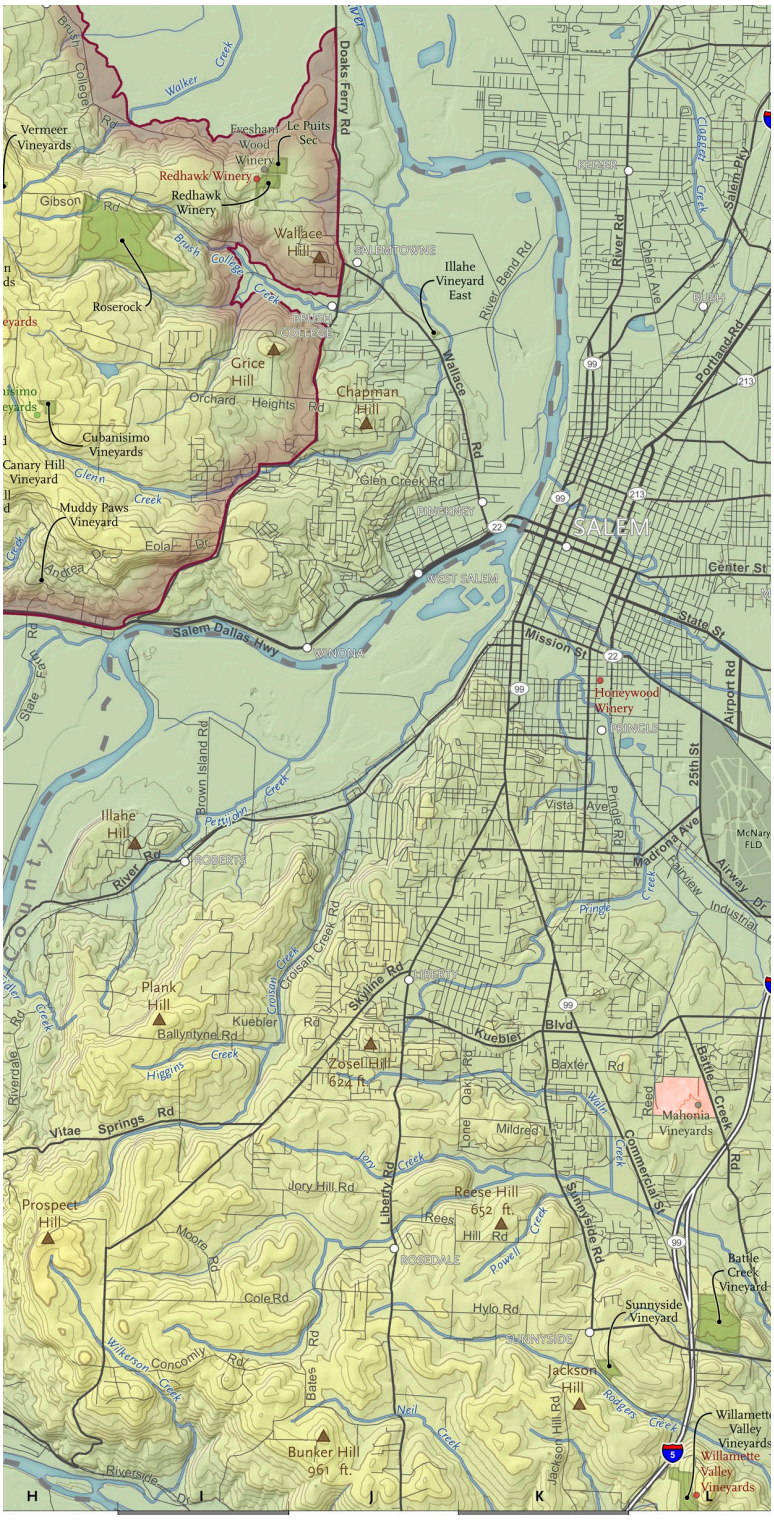
The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Vine Age:	30 years
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450'
Exposure:	Northerly
Harvested:	September ??, 2015
Farming:	Dry-farmed using carbon-neutral, sustainable practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	cy3079
Fermentation:	Whole-cluster pressed allowed to settle overnight and barrel-fermented
Malolactic Conversion:	Indigenous & complete
Elevage:	10 months, racked once after malo
Oak Regimen:	neutral French barrels

Winemaker Notes:

While from a distance--and on paper--2015 and 2014 looked remarkably similar, they drink quite differently from one another. In the final weeks before the 2015 harvest the heat finally broke. This slowed the accumulation of sugars and allowed for the grapes to preserve their acidity which gave us a little more liberty in our picking decisions.

We have not bottled a single vineyard Chardonnay bottling since the 1999 vintage. In 2015 I thought it was about time to bring it back. It was handled in the cellar the traditional Evesham Wood way, barrel fermented in neutral French oak, full malolactic conversion, racked off the lees in the spring and bottled unfined and unfiltered. Mineral, saline and yeast on the nose with bright lemony acidity and a lingering finish.
- Erin Nuccio