EVESHAM WOOD

The Wine

Designation:	Pinot Noir Eola-Amity Hills
Vintage:	2015
Produced:	850 cases
ABV:	13%
Released:	Spring 2017

The Place

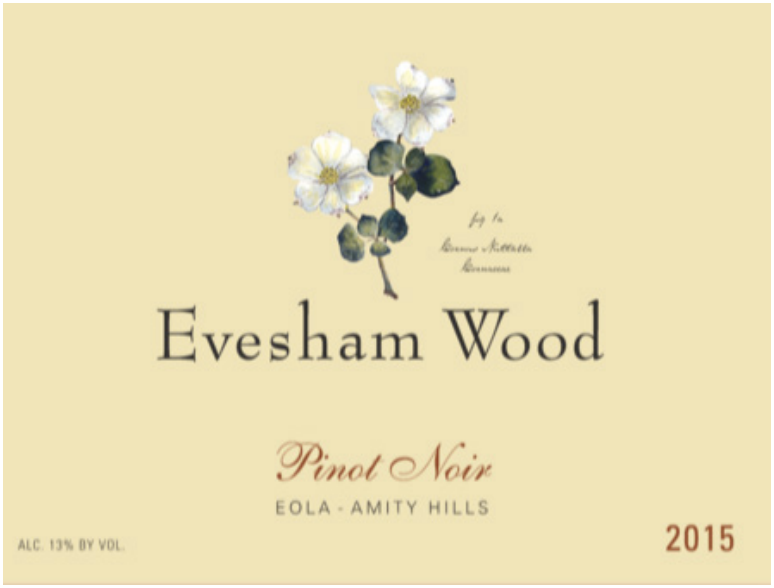
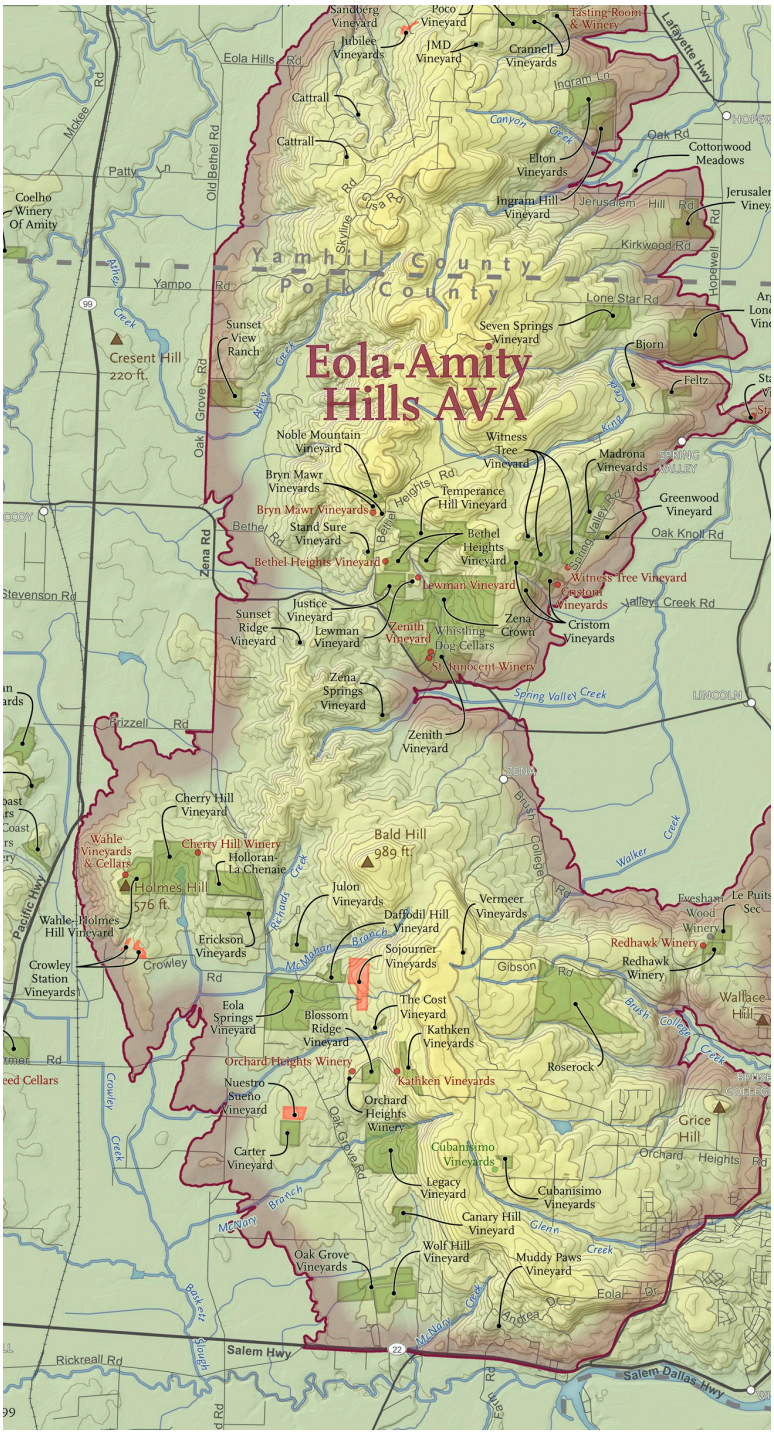
AVA:	Eola-Amity Hills
Vineyards:	Eola Springs, Sojourner*, Silvershot, Nuestro Sueno, & Jubilee
Vines Planted:	1984, 2007, 2003, 2001,
Soils:	Nekia, Jory, Dupee, Willakenzie
Elevation:	301-583
Exposure:	Westerly
Harvested:	Mid-September 2015
Farming:	Dry-farmed using sustainable practices
Certification:	*Sustainable (Live & Salmon Safe)

The Method

Yeast:	Proprietary "Jayer"
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	21 days
Elevage:	18 months
Oak Regimen:	French oak ~10% new

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.

Alive and fresh with layers of complex flavors. Raspberry, black cherry, dried herbs, rose and mushroom are followed by a lengthy finish. Sourced from five Eola-Amity Hills vineyards these barrels were selected in May 2016 for their complexity and aging potential for additional aging in the caves. This wine will continue to show well for 10 plus years.

- Erin Nuccio