EVESHAM WOOD

The Wine

Designation:	Illahe Vineyard
Vintage:	2015
Produced:	200 cases
ABV:	13%
Released:	Autumn 2017

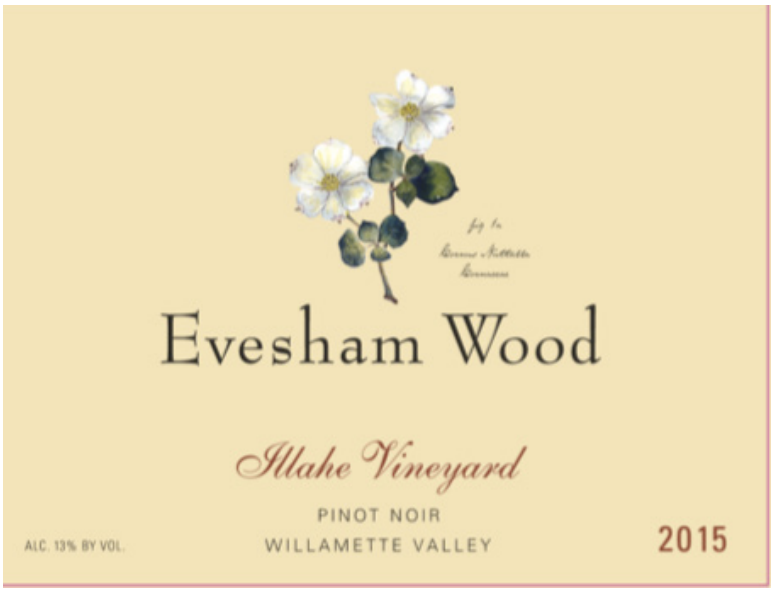
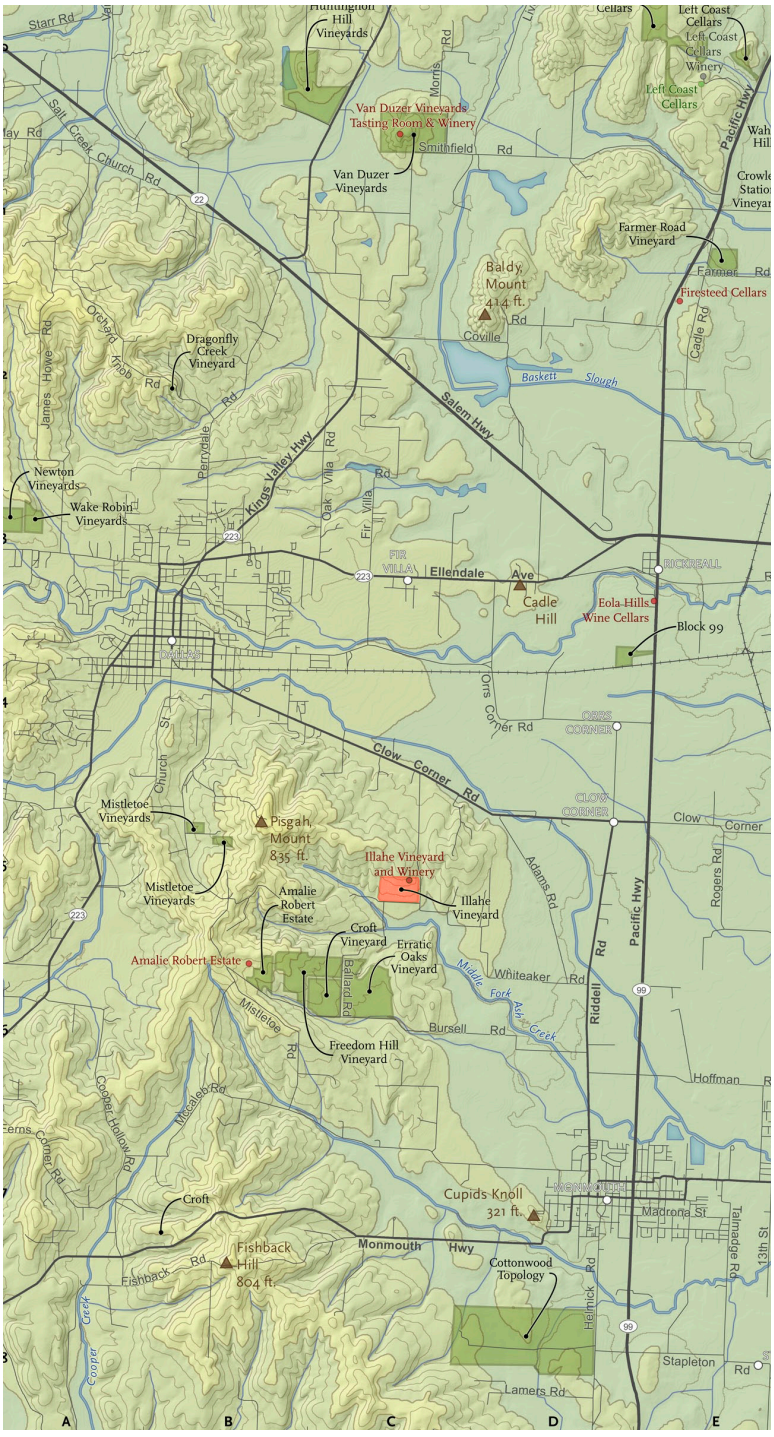
The Place

AVA:	Willamette Valley
Vineyard:	Illahe
Vine Age:	15 years
Density:	2300 vines per acre
Soils:	Willakenzie & Bellpine
Elevation:	250-450'
Exposure:	South
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 barrels, 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.

As is true with the rest of our Cru 2015 bottlings, we see much more focus and balance than was seen in the 2014's. While most of the fruit we pick from Illahe still makes it's way to our Willamette Valley bottling we selected 8 barrels to age for an additional year in our caves. Typical red and black fruits on the nose with a ripe, red apple note coming in. Mouth coating texture with spice and grippy tannins. - Erin Nuccio