EVESHAM WOOD

The Wine

Designation:	Chardonnay Le Puits Sec
Vintage:	2016
Produced:	50 cases
ABV:	12.5%
Released:	Spring 2018

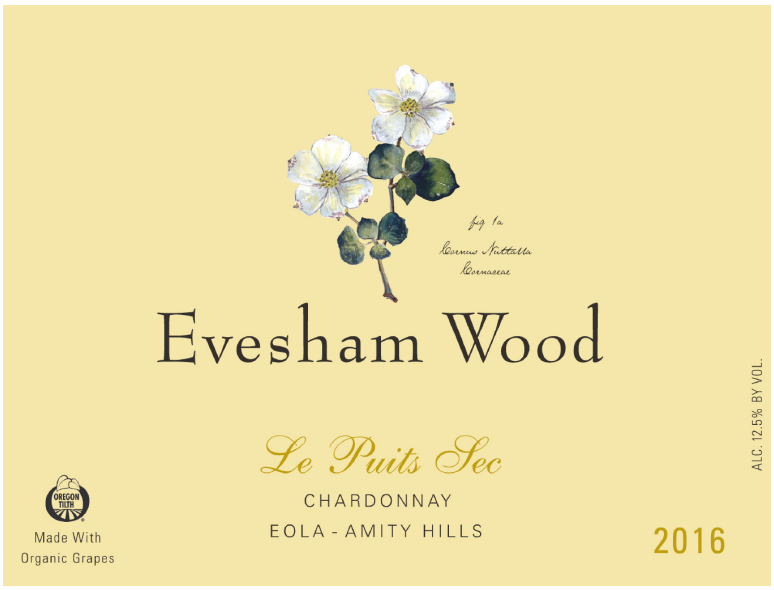
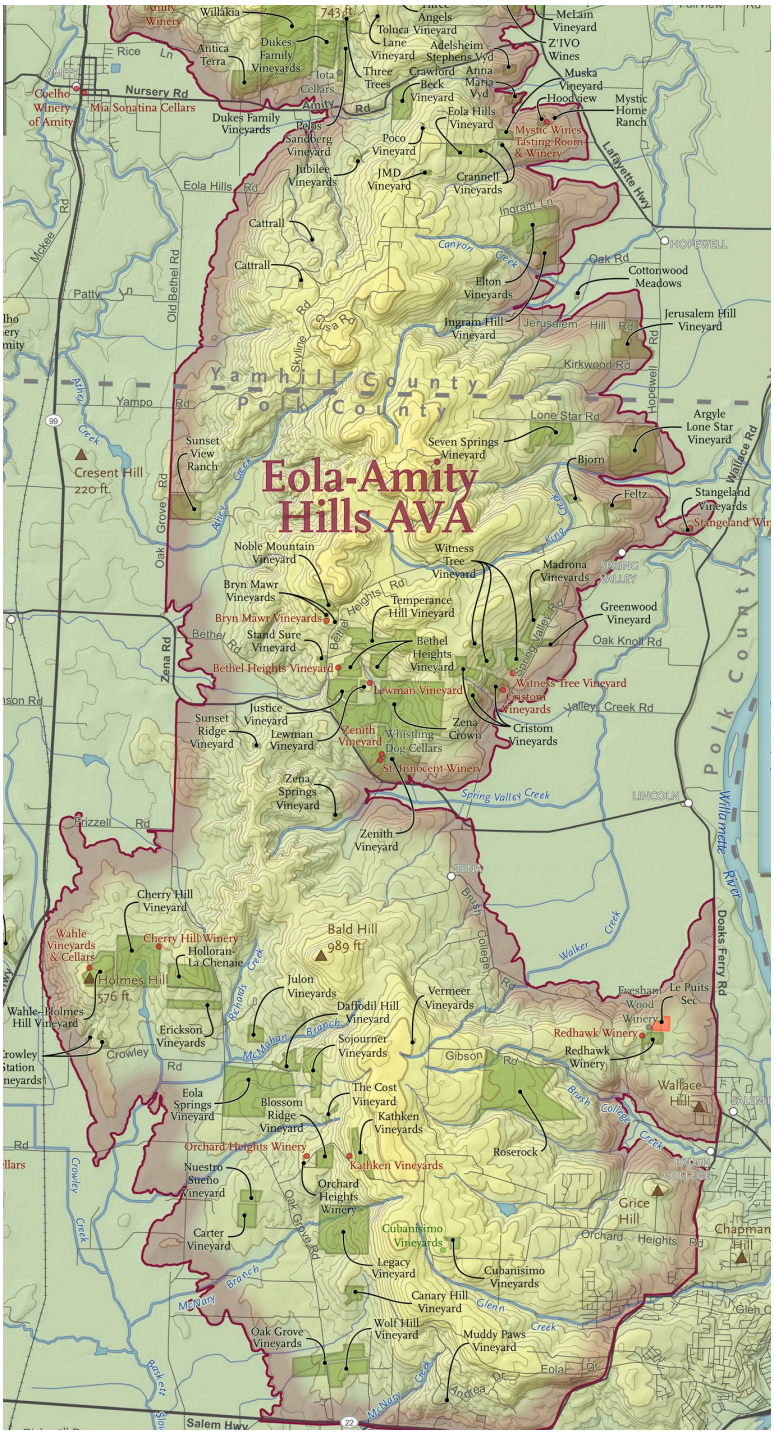
The Place

AVA:	Eola-Amity Hills
Vineyard:	Le Puits Sec
Vine Age:	30 years
Density:	2300 vines per acre
Soil:	Nekia
Elevation:	423-36’
Exposure:	East-southeast
Harvested:	Late September, 2016
Farming:	Dry-farmed using organic practices
Certification:	Organic (Oregon Tilth)

The Method

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

Winemaker Notes:

2016 was a curious vintage in terms of weather. Not only was it warmer and wetter than average through the winter and growing season, but it saw a beneficial cooling off when we got closer to harvest. In the end the wines turned out to be rich in color and surprisingly lithe.

We got two barrels of Chardonnay from our quarter acre on the estate this year! Classic LPS Chardonnay with a saline note, citrus, creme brulee, candied lemon with a clean and fresh finish.. - Erin Nuccio