EVESHAM WOOD

The Wine

Designation:	Eola-Amity Hills Cuvée
Vintage:	2016
Produced:	825 cases
ABV:	13%
Released:	Spring 2018

The Place

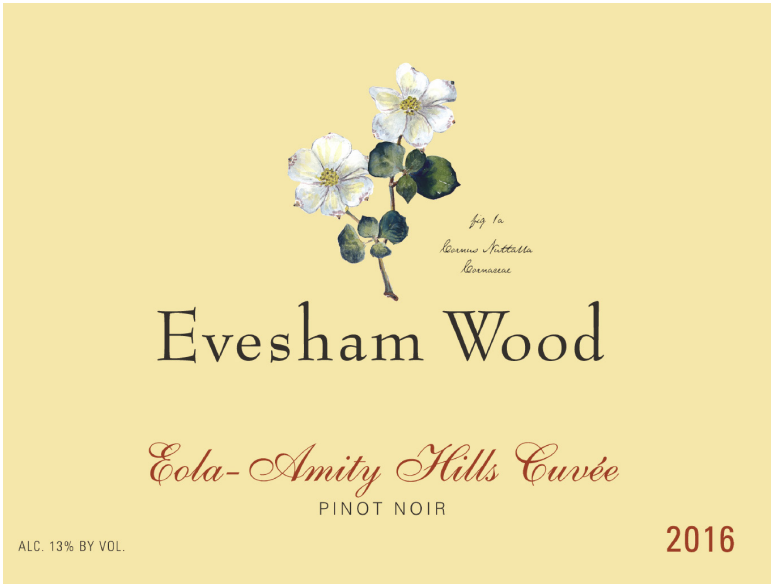
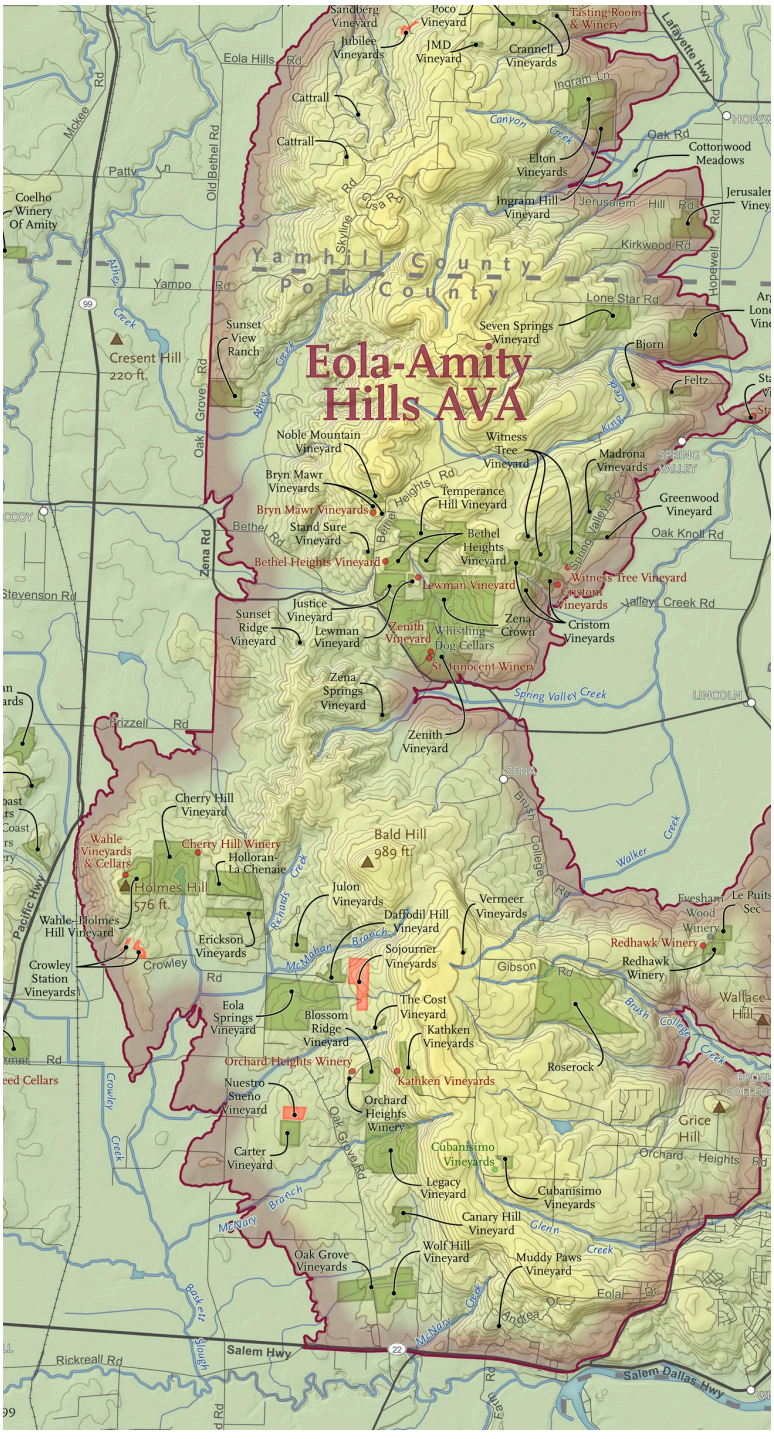
AVA:	Eola-Amity Hills
Vineyards:	Sojourner*, Silvershot, Nuestro Sueno, & Jubilee
Vines Planted:	2007, 2003, 2001,
Soils:	Nekia, Jory, Dupee, Willakenzie
Elevation:	583, 301, 327, 506,
Exposure:	Westerly
Harvested:	Mid-September 2016
Farming:	Dry-farmed using sustainable practices
Certification:	*Sustainable (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:

2016 offered a reprieve from the string of warmer vintages we've seen lately with a marked cooling in October. These wines are focused right out of the gate.

There is a slight change in the label this year. And as with most of my changes to Evesham Wood we're going back to the way it used to be. Prominently displayed on the label now is "Eola-Amity Hills Cuvee", an attempt to not just signifiy that the wine was grown exclusively in the Eola-Amity Hills AVA, but that it is a select blend of barrels chosen to highlight the growing region and worthy of distinct recognition.

Bright red and black cherry, subtle black tea notes, cranberry and a crunchy texture with some spice on the finish. This wine will continue to show well for 10-plus years - Erin Nuccio