EVESHAM WOOD

The Wine

Designation:	La Grive Bleue
Vintage:	2016
Produced:	94 cases
ABV:	13%
Released:	Spring 2018

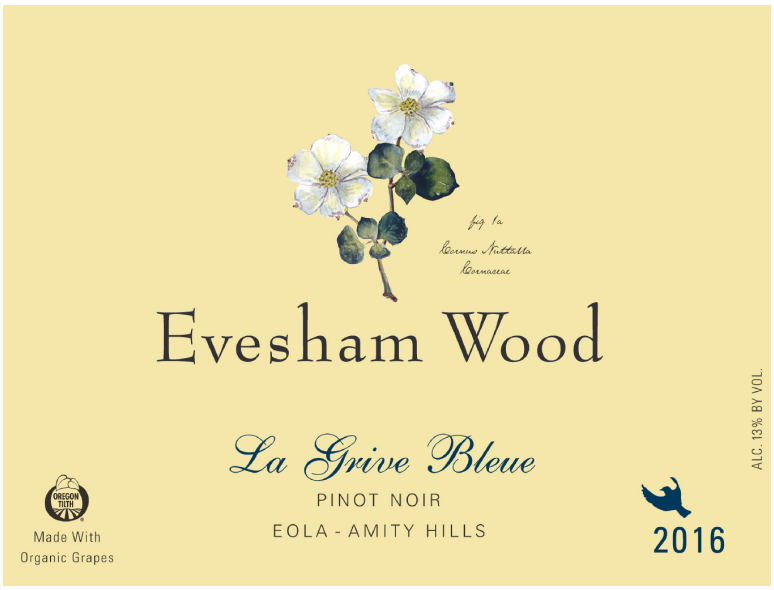
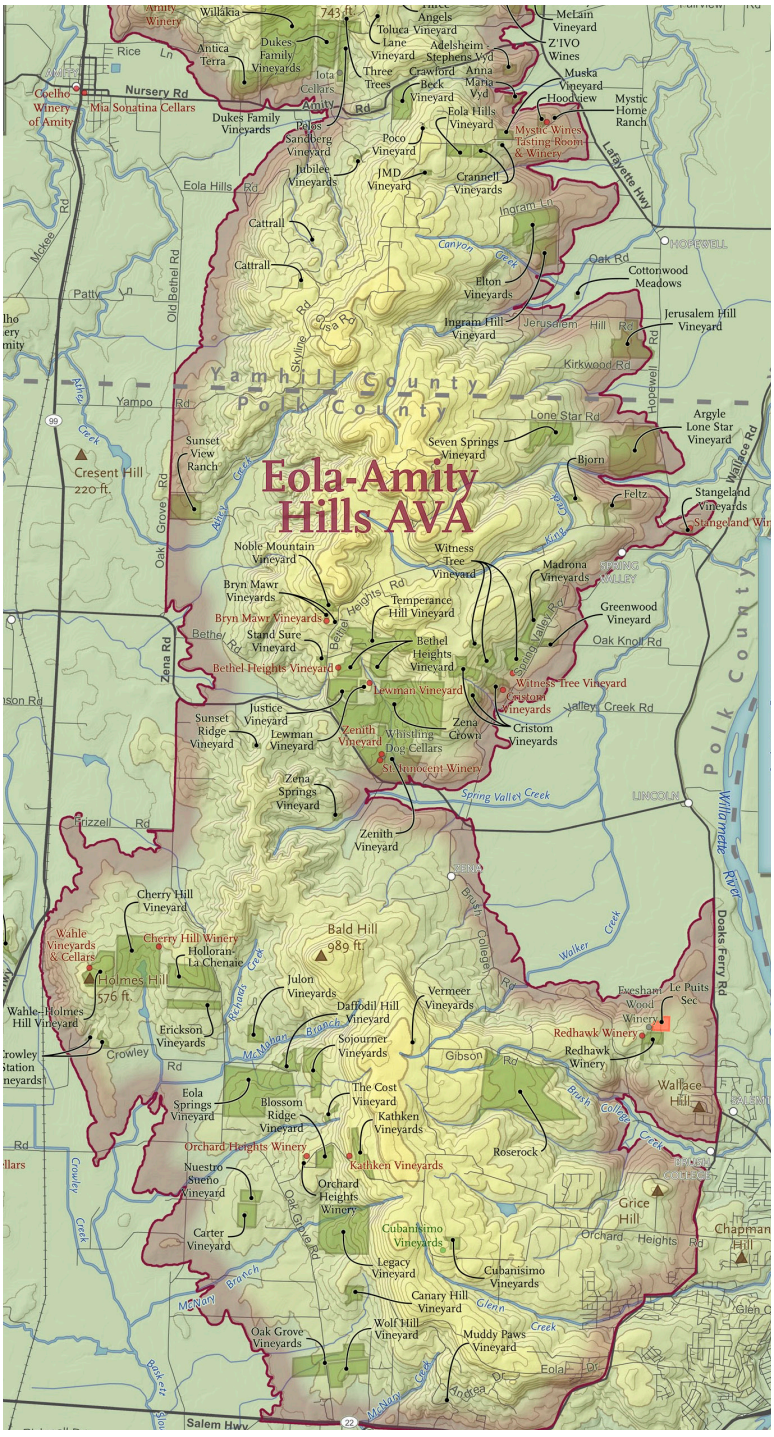
The Place

AVA:	Eola-Amity Hills
Vineyard:	La Grive Bleue
Vine Age:	20 years
Density:	2300 vines per acre
Soil:	Jory & Woodburn
Elevation:	272-341''
Exposure:	East-southeast
Harvested:	Mid-September, 2016
Farming:	Dry-farmed using organic practices
Certification:	Organic (Oregon Tilth)

The Method

Yeast:	Proprietary "Jayer"
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	21 days
Elevage:	16 months
Oak Regimen:	French barrels, ~10% new

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.

Unfortunately we only squeaked out 4 barrels this year from our acre and half LGB block, however this years bottling is my personal favorite LGB bottling in a long time. Very fruit concentrated nose with deep red raspberry, dusty cherry and a bit of baking spice, silky and fresh mid finishing bright with some nice soft tannin. - Erin Nuccio