EVESHAM WOOD

The Wine

Designation:	Illahe Vineyard
Vintage:	2017
Produced:	119 cases
ABV:	13%
Released:	Autumn 2019

The Place

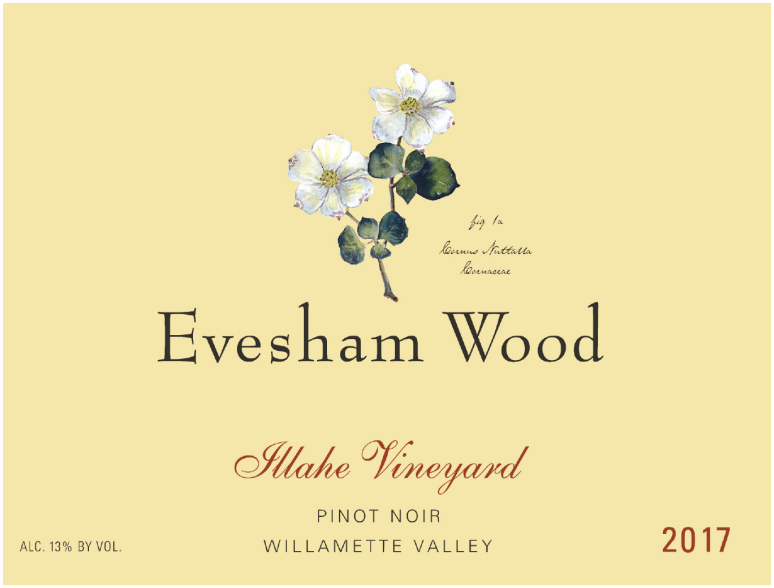
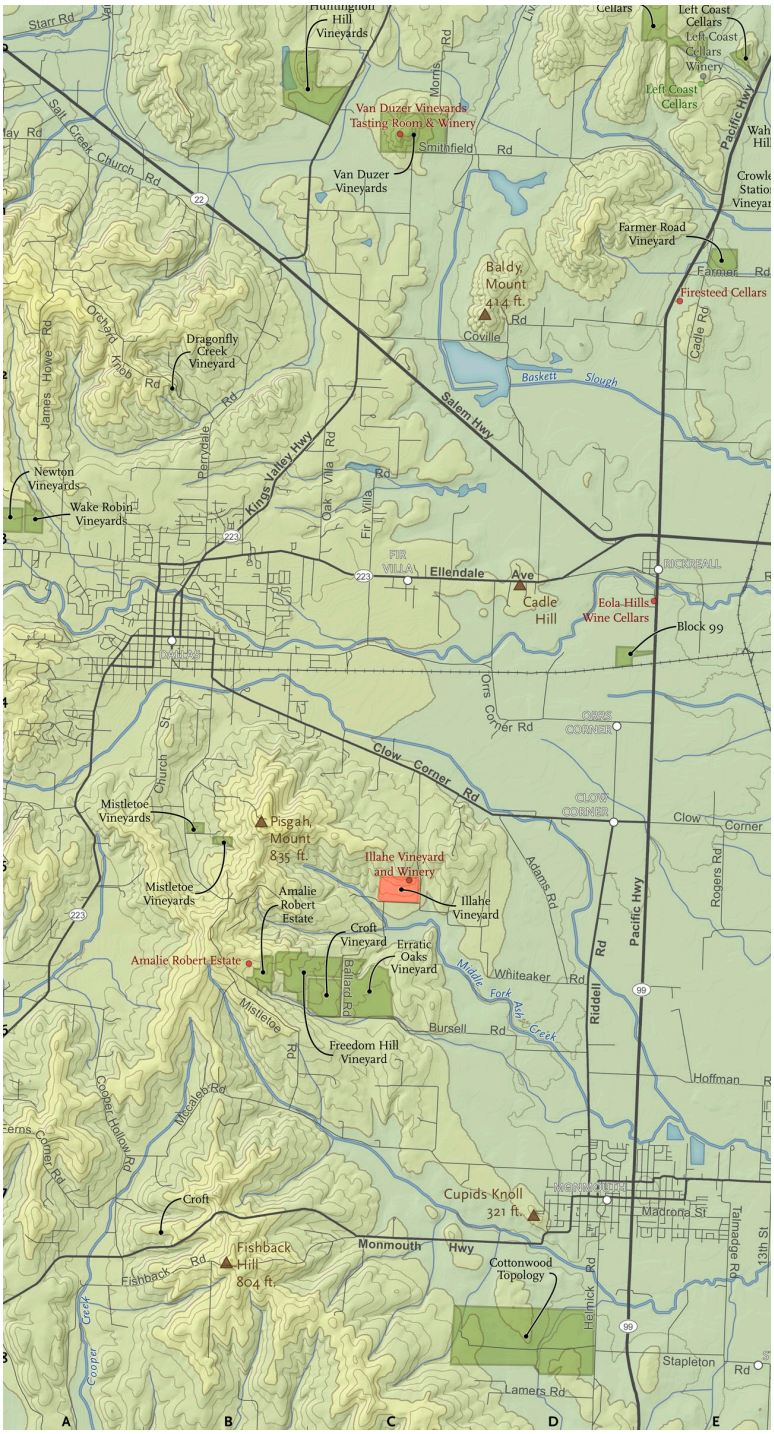
AVA:	Willamette Valley
Vineyard:	Illahe
Vines Planted:	2001
Density:	2300 vines per acre
Soils:	Willakenzie & Bellpine
Elevation:	250-440'
Exposure:	Southeast
Harvested:	September 26 & 27, 2017
Farming:	Organic practices for our blocks, and dry-farmed
Certification:	Sustainable (LIVE & Salmon Safe)

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, ~15% new

Winemaker Notes:

2017 has continued the cooling off that started in 2015 and 2016 following the record set in 2014 (i.e. in GDD heat-summation terms 2014 was at 2858, 2015 was just under, the 2016 and 2017 vintages were below 2600, and 2018 was closer to 2300). This isn't to say that we're having a mini-iceage—2017 was still about 15% above the 30y historical average—but we're having a string of balanced, zesty, and cool-toned, vintages!

The Ford's continue to farm our blocks at Illahe Vineyard organically. This year's bottling again leans towards the savory side. Bright cherry with raspberry and earthy mushroom, medium weight and fine tannins.

- Erin Nuccio