EVESHAM WOOD

The Wine

Designation:	Mahonia Vineyard
Vintage:	2017
Produced:	174 cases
ABV:	13%
Released:	Autumn 2017

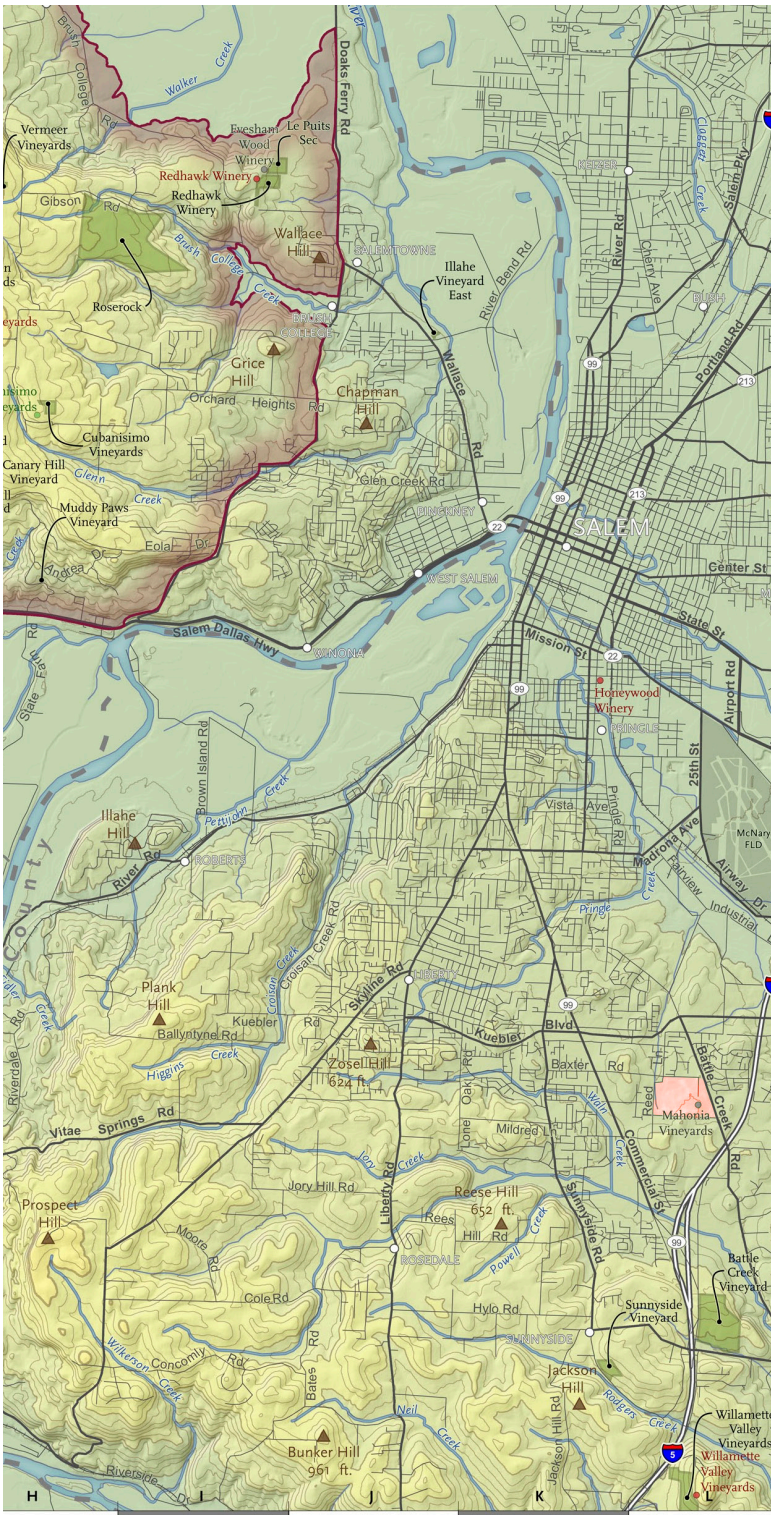
The Place

AVA:	Willamette Valley
Vineyard:	Mahonia
Vine Age:	30 years
Density:	1245 vines per acre
Soil:	Nekia & Jory
Elevation:	450'
Exposure:	Northerly
Harvested:	10 October, 2017
Farming:	Dry-farmed using carbon-neutral, sustainable practices
Certification:	Sustainable (LIVE & Salmon Safe)

The Method

Yeast:	Proprietary "Jayer"
Fruit Mgt.	Completely destemmed, 45% crushed
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	21 days
Elevage:	20 months
Oak Regimen:	French barrels, 15% new

Winemaker Notes:

We've worked with Mahonia Vineyard for decades, but in 2017 we agreed to help with their conversion to organic viticulture and to use all of their fruit. We're starting to think of Mahonia as our estate-with-an-asterisk or monopole.

This shows 2017's typical restraint with cool red berries and stone fruits with subtle spice. Mahonia is a middle-weight in the Hank Mobley sense–there might be some that are more agressive and others more mellow but none quite so well placed between them. There's plenty of verve and detail with a structure that is still a bit firm. In a word: youthful.