EVESHAM WOOD

The Wine

Designation:	Blanc du Puits Sec
Vintage:	2018
Produced:	400 cases
ABV:	12.5%
Released:	Spring 2019

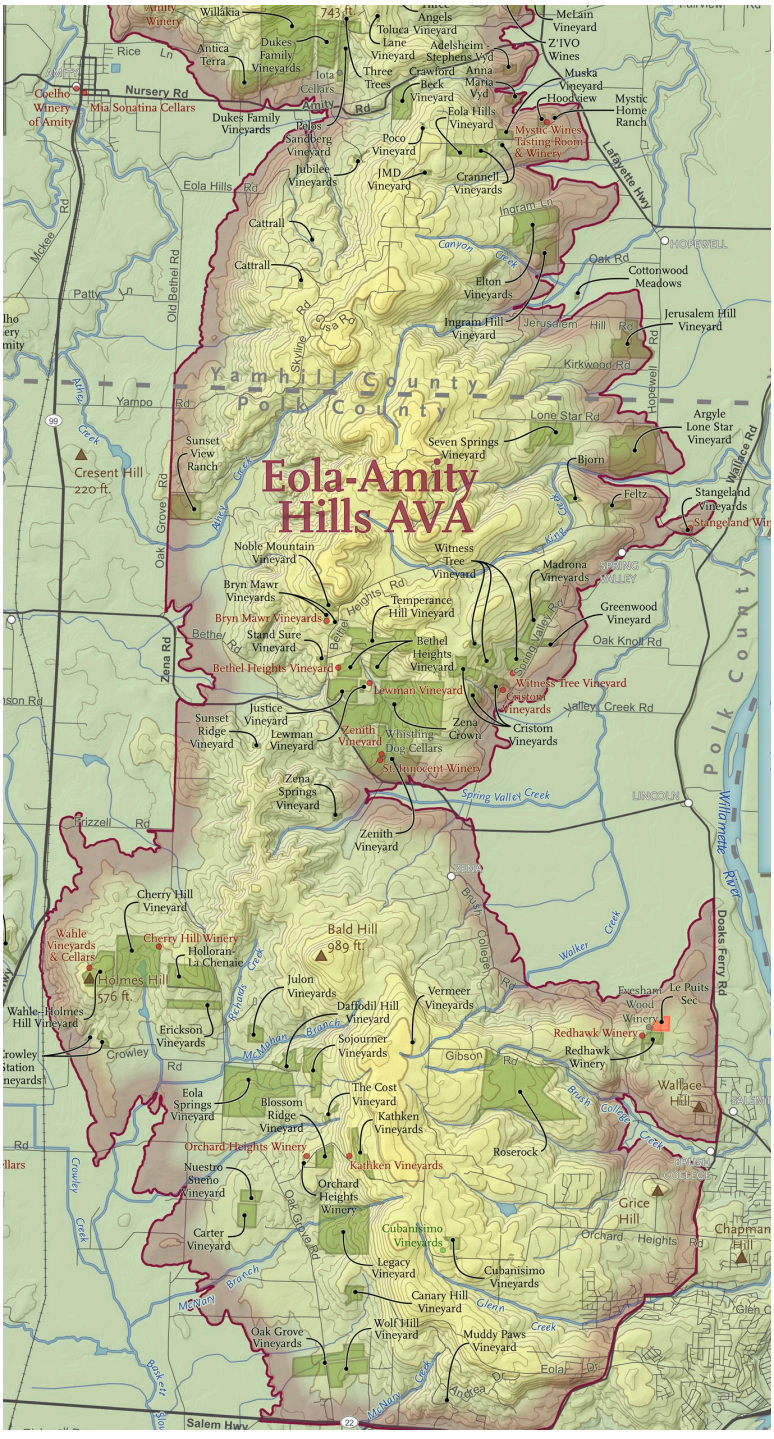
The Place

AVA:	Eola-Amity Hills
Vineyard:	Le Puits Sec
Vine Age:	Pinot Gris & Gewurztraminer 31-years; Kerner, Rieslaner, Traminer, & Grüner Veltliner 15-years
Density:	2300 vines per acre
Soil:	Woodburn
Elevation:	288-311'
Exposure:	East-southeast
Harvested:	Late-September
Farming:	Dry-farmed using organic practices
Certification:	Organic (Oregon Tilth)

The Method

Yeast:	Geisenheim
Fermentation:	co-fermented in stainless steel
Malolactic Conversion:	Inhibited
Elevage:	7 months, stainless
Oak Regimen:	None

Winemaker Notes:

These are always the last of our old vines Le Puits Sec to be picked. We coferment the harvest of the 1986 Pinot Gris and Gewurztraminer along with our 2001 planting of trace amounts of Pinot Blanc, Traminer, Rieslaner, Kerner and Grüner Veltliner. Yes, this year the Grüner went into the Blanc du Puits Sec blend. Since all of those varietals ripen at slightly different times my goal was to find the happy time when the subtle differences in ripeness from each varietal would add complexity. To further that philosophy I co-fermented them all in stainless steel.

You are greeted by an intoxicating nose of rose petal with hints of lime and other floral notes. On the palate more lime with lime zest coming in and hints of spice on the finish.. - Erin Nuccio