EVESHAM WOOD

The Wine

Designation:	Chardonnay Le Puits Sec
Vintage:	2018
Produced:	24 cases
ABV:	12.5%
Released:	Spring 2020

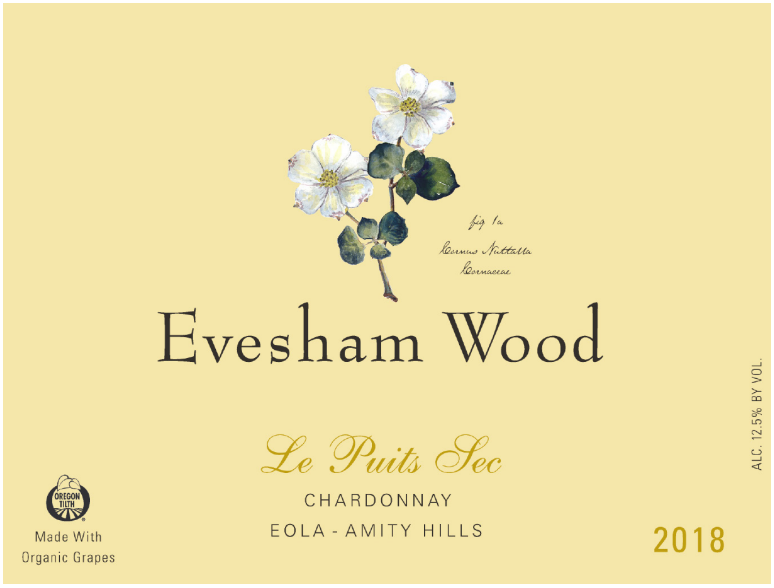
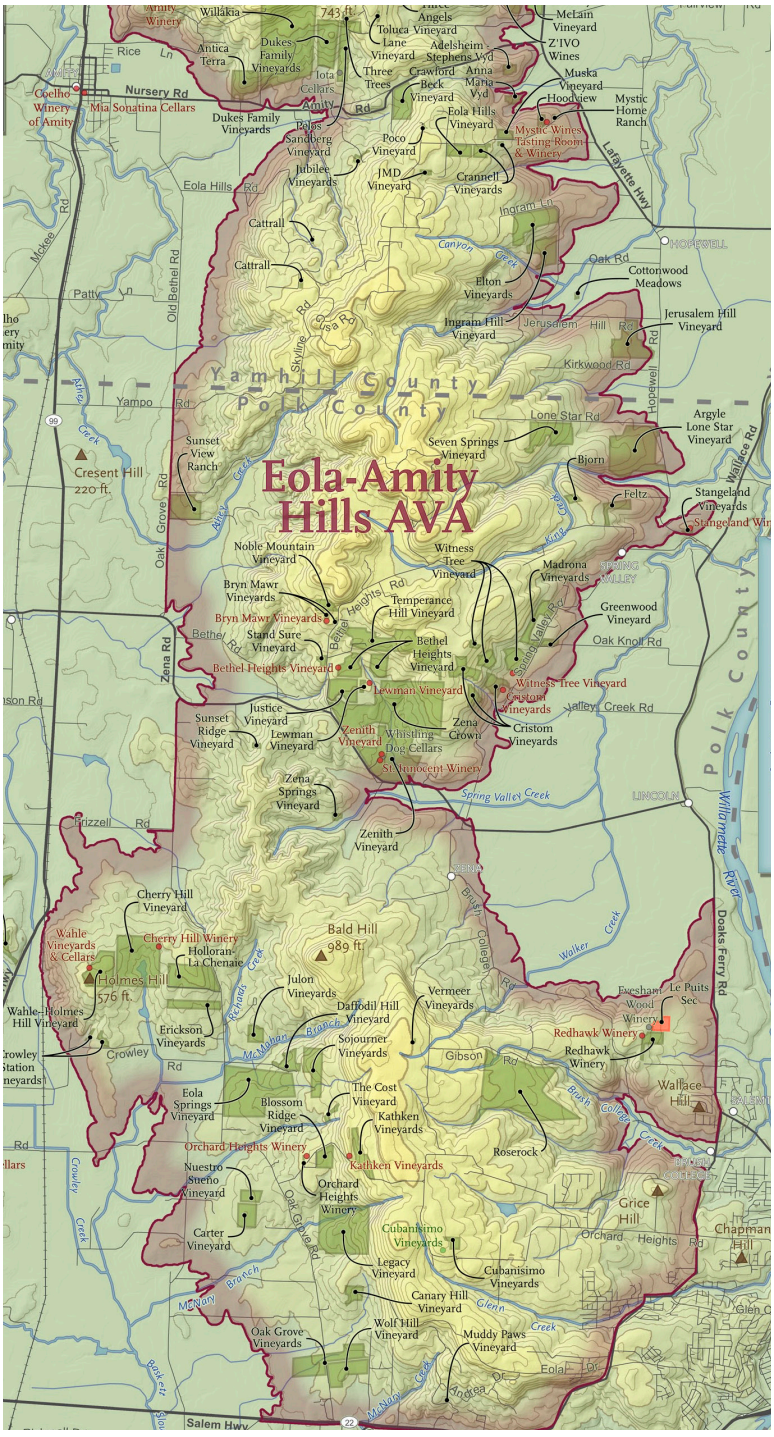
The Place

AVA:	Eola-Amity Hills
Vineyard:	Le Puits Sec
Planted:	1991
Density:	2300 vines per acre
Soil:	Nekia
Elevation:	423-36’
Exposure:	East-southeast
Harvested:	Late-September, 2018
Farming:	Dry-farmed using organic practices
Certification:	Organic (Oregon Tilth)

The Method

Yeast:	Native
Fermentation:	Whole-cluster pressed allowed to settle overnight and barrel-fermented
Malolactic Conversion:	Indigenous & complete
Elevage:	15 months, racked clean post malo
Oak Regimen:	a neutral Francois Frere barrel

Winemaker Notes:

Once again our quarter acre of Chardonnay at the very top of Le Puits Sec only gave us a single barrel of wine in 2018. It was barrel fermented in neutral oak and completed full malo-lactic conversion. Then held in barrel 15 months with 6 of those months on the lees. There’s a bit more flesh and fruit this year while still remaining fresh with great minerality. 24 cases produced.

- Erin Nuccio