EVESHAM WOOD

The Wine

Designation:	Eola-Amity Hills Cuvée
Vintage:	2018
Produced:	825 cases
ABV:	13%
Released:	Spring 2020

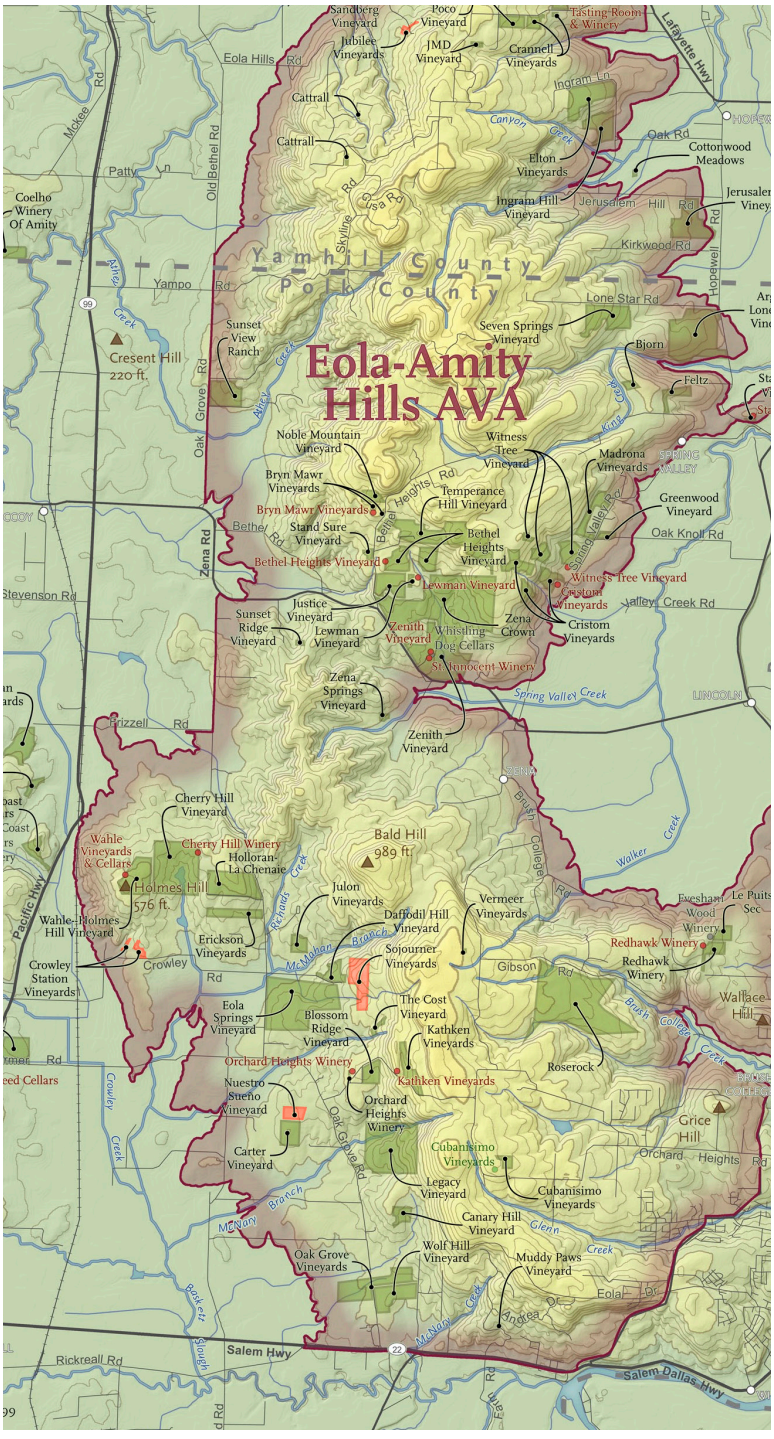
The Place

AVA:	Eola-Amity Hills
Vineyards:	Sojourner*, Silvershot, Nuestro Sueno, Prophet* & Jubilee
Vines Planted:	2007, 2003, 2001,
Soils:	Nekia, Jory, Dupee, Willakenzie
Elevation:	583, 301, 327, 576, 506,
Exposure:	West to South
Harvested:	Mid-September 2016
Farming:	Dry-farmed using sustainable and organic practices
Certification:	*Sustainable (Live & Salmon Safe)

The Method

Fruit Process	Fully de-stemmed
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, ~10% new

Winemaker Notes:

Even with the significant concentration of the 2018 vintage the liveliness that we love about the Eola-Amity Hills comes through decisively in this years Eola-Amity Hills Cuvée. Bright and floral on the nose with an explosive mid-palate and seductive texture. Such an expression of the vintage and our beautiful AVA. There's a reason this wine is in our vintage wine club every Spring.

- Erin Nuccio