EVESHAM WOOD

The Wine

Designation:	Illahe Vineyard
Vintage:	2018
Produced:	75 cases
ABV:	13%
Released:	Autumn 2020

The Place

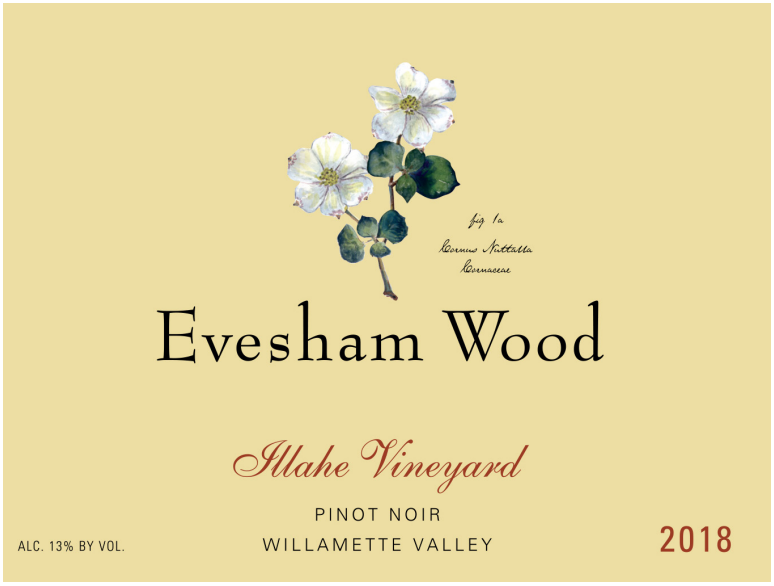
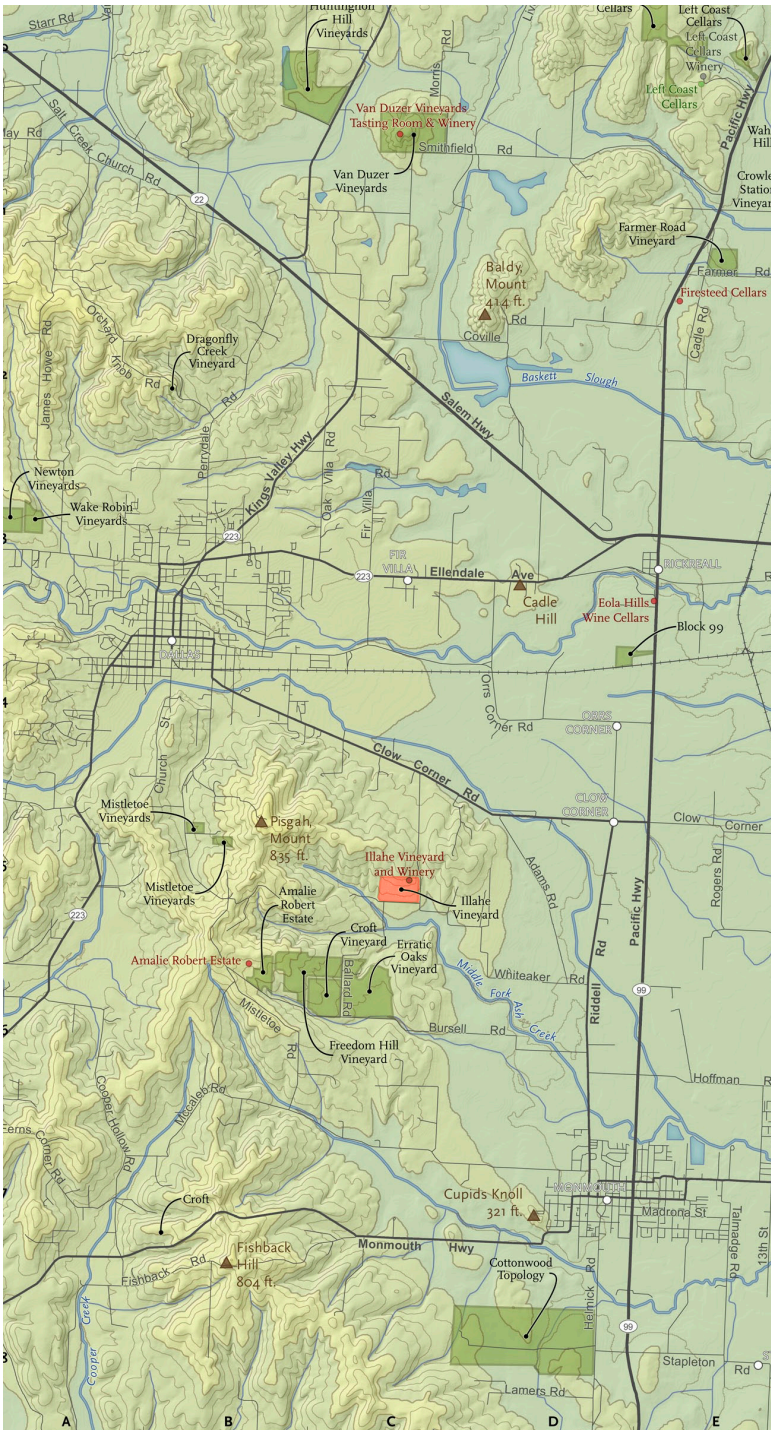
AVA:	Willamette Valley
Vineyard:	Illahe
Vines Planted:	2001
Density:	2300 vines per acre
Soils:	Willakenzie & Bellpine
Elevation:	250-440'
Exposure:	Southeast
Harvested:	Late-September, 2018
Farming:	Organic practices for our blocks, and dry-farmed
Certification:	Sustainable (LIVE & Salmon Safe)

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:

2018's growing-degree day total of close to 2300 misleads our expectation of the wines and highlights the difficulties of using it to describe this year from that. (For comparison the 2016 and 2017 vintages were 15% warmer than the 30y average and just below 2600.) The last vintage that was in this range was 2012. The wines are richly hued and densely packed with tannin and concentration. If it weren't for the wines' brimming acid you'd definitely expect them to be from a very warm vintage.

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