EVESHAM WOOD

The Wine

Designation:	Pinot Noir Select Cuvée
Vintage:	2018
Produced:	225 cases
ABV:	13%
Released:	Autumn 2020

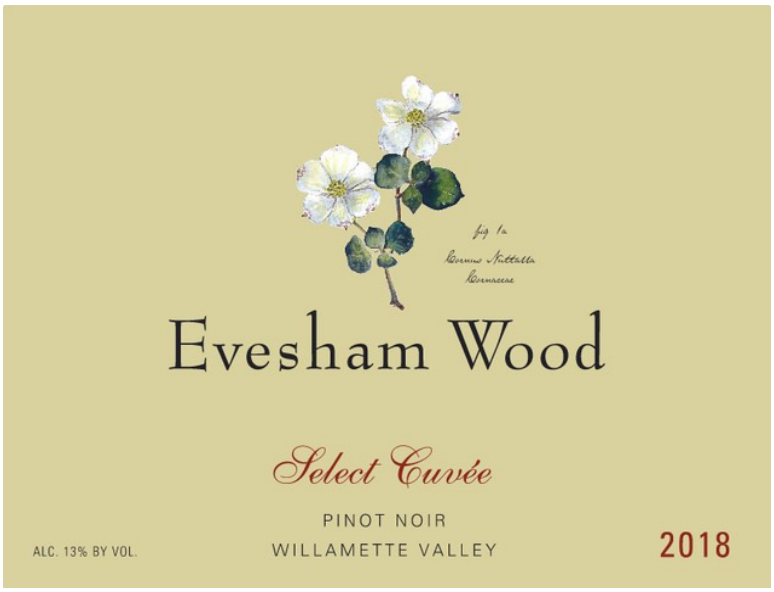
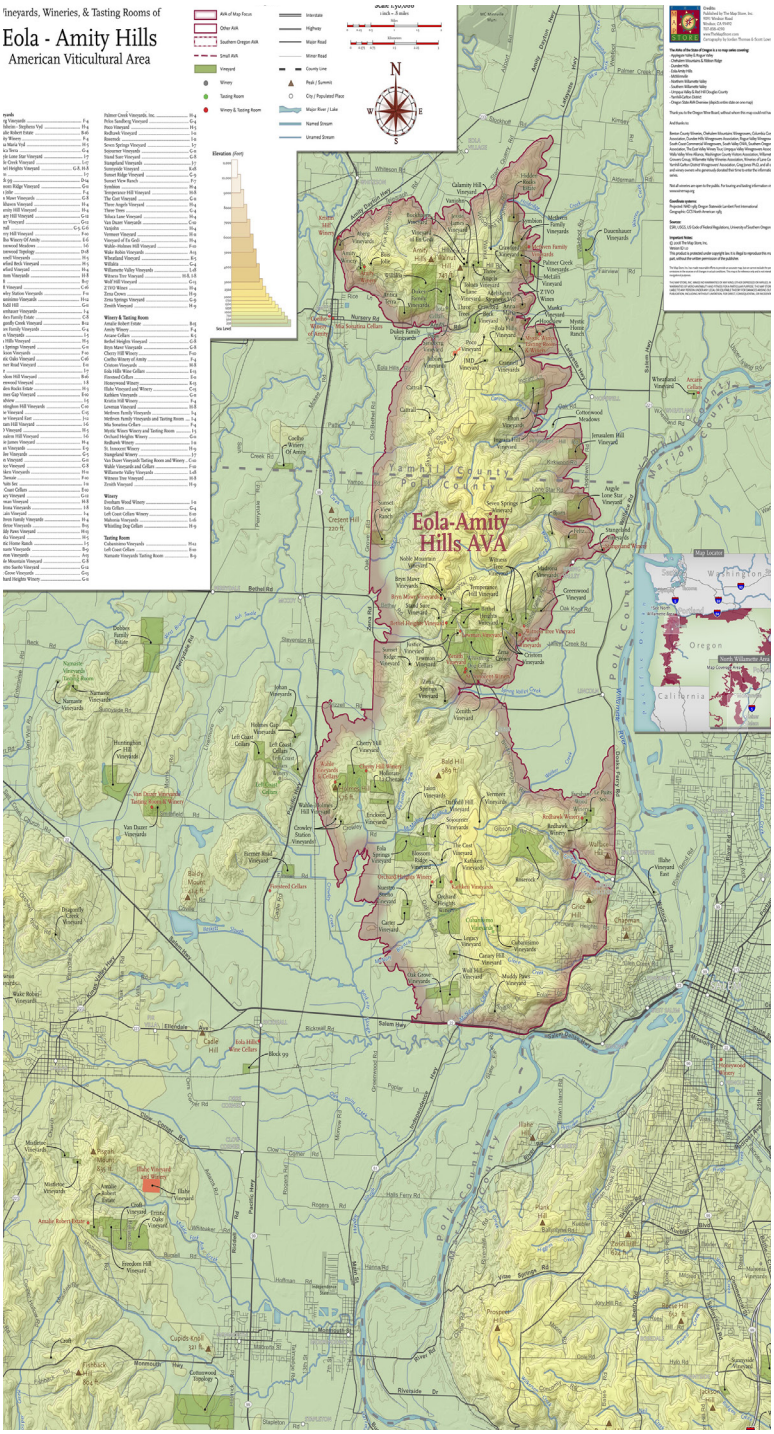
The Place

AVA:	Willamette Valley
Vineyards:	Illahe*, Jubilee*, and an undisclosed Dundee Hills site*
Vines Planted:	1985-2001
Soils:	Jory, Willakenzie, & Bellpine
Elevation:	200-750'
Exposure:	western & southern
Harvested:	Mid to Late-September 2018
Farming:	Dry-farmed using sustainable, organic, or biodynamic practices
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:	16 months
Oak Regimen:	French oak, 20% new

Winemaker Notes:

This wine was developed to see what would happen to our Willamette Valley profile with the addition of some fantastic fruit from the Dundee Hills. We paired it with some special barrels of Illahe (WV) and Jubilee (EAH) vineyards, and ended up with a seriously firm, well fruited, and floral wine that's kissed with oak. It is both dense and high-toned.

2018 seems to be following the path of 2016 and 2012: cool vintages that drink–and look!–like they were warm vintages. 2018 was blessed by a healthy and large crop with good sugars and a remarkably low pH. And like the 2012s these seem to be wines that are going to age glacially. That is, however, if you manage to hold on to any.