# EVESHAM WOOD

## The Wine

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| Designation: | Chardonnay Le Puits Sec |
| Vintage: | 2019 |
| Produced: | 45 cases |
| ABV: | 12.5% |
| Released: | Spring 2021 |

## The Place

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| 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, 2019 |
| Farming: | Dry-farmed using organic practices |
| Certification: | Organic (Oregon Tilth) |

## The Method

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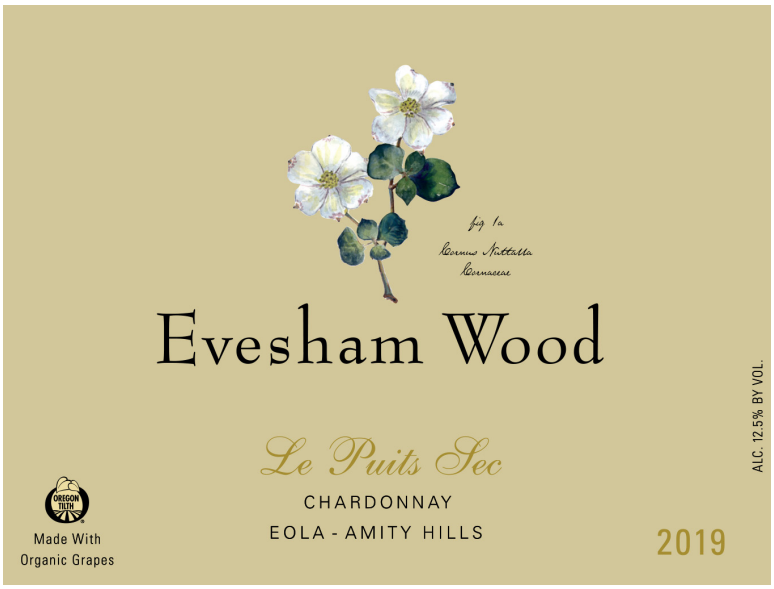
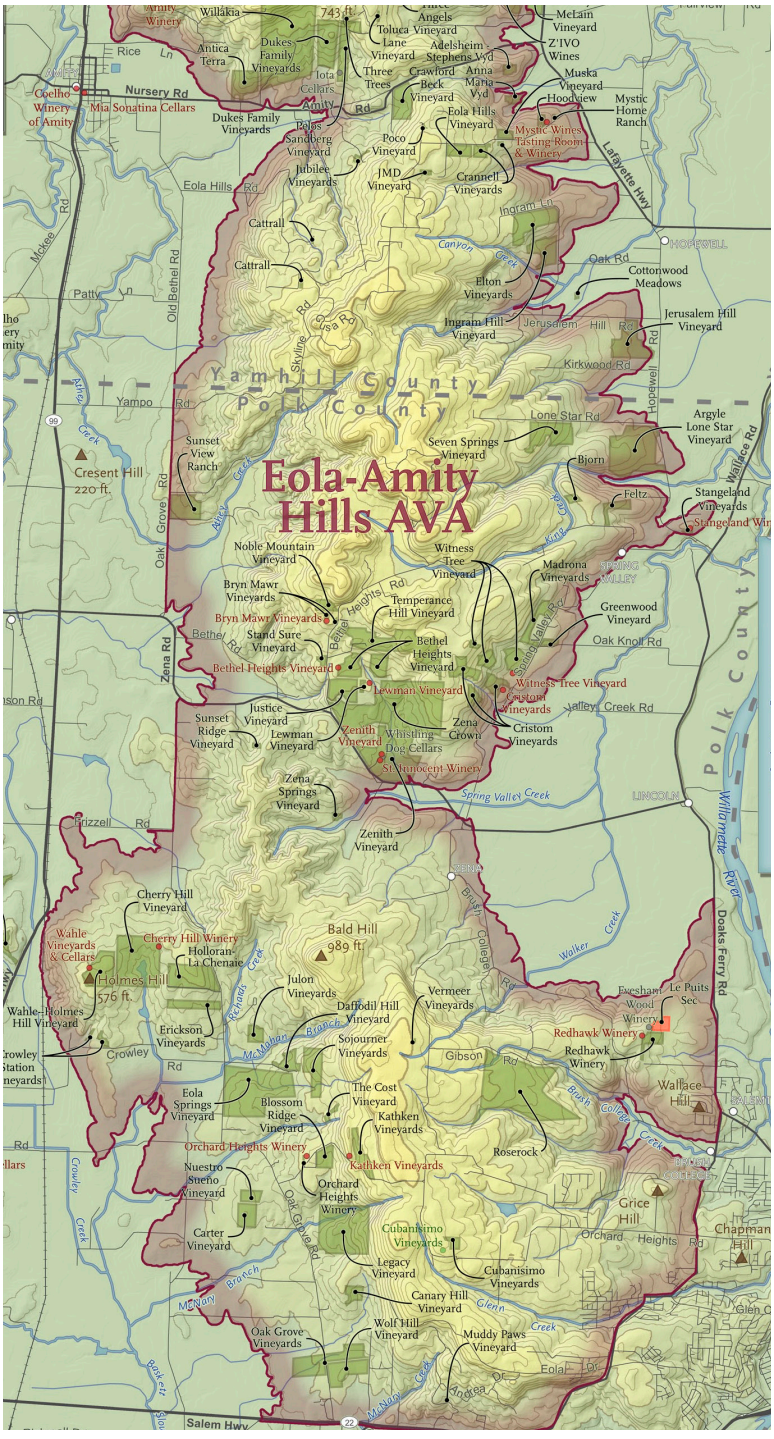
| Yeast: | Native |
| Fermentation: | Whole-cluster pressed allowed to settle overnight and barrel-fermented |
| Malolactic Conversion: | Indigenous & complete |
| Elevage: | 16 months |
| Oak Regimen: | a neutral Francois Frere barrel |

## Winemaker Notes:

Our quarter acre of Chardonnay at the very top of Le Puits Sec only gave us two barrels of wine up from last year's lonely one. It was barrel-fermented in neutral oak and allowed to complete its full malo-lactic conversion in contact with its lees but without battonage. Following the malos we racked the wine clean and held it in barrel for an additional 12 months.

While not as broad as the 2018, there is a touch more fruit—more quince than apple— than the 2017 and a firm mineral texture.

- Erin Nuccio