

EVESHAM WOOD

The Wine
Designation: Chardonnay Le Puits Sec
Vintage: 2022
Produced: 66 cases
ABV: 12.5%
Bottled: Spring 2024

The Place
AVA: Eola-Amity Hills
Vineyard: Le Puits Sec
Planted: 1991 & 2001
Density: 2300 vines per acre
Soil: Nekia
Elevation: 420-30' & 310-40'
Exposure: East-southeast
Harvested: Early-October, 2022
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: 16 months
Oak Regimen: Neutral French oak barrels (228L)

Winemaker Notes:

2020 tried to smoke us and '21 tried to roast us, but '22 tried to freeze us with March snows before budbreak and a hard frost following. While many of our hillside blocks made it through without loss, at lower elevations where those hills flatten out in Le Puits Sec, La Grive Bleue, and Torres Hill there was a notable reduction in yields. The parts of vineyards that didn't see any losses still suffered delays and harvest started at the end of Sept. and continued well into Oct. At this early point in their lives, the '22s are reminding us of a friendlier version of the 2010s.

Fresh expressed lemon twist, Anjou pear, yellow apple, quince, and honeycomb lead into a broadly floral and subtly lactic tarte au citron. There's a firm saline tang of minerality undergirding the fruit-floral matrix above. Leaner and more focused than the '21s.

