

EVESHAM WOOD

The Wine
Designation: Eola-Amity Hills Cuvée
Vintage: 2022
Produced: 900 cases
ABV: 13%
Released: Spring 2024

The Place
AVA: Eola-Amity Hills
Vineyards: Le Puits Sec**, Sojourner*, Prophet*
Koosah** & Jubilee*
Vines Planted: 1991, 2007, 2003, 2016, 2001
Soils: Nekia, Jory, Dupee, Willakenzie
Elevation: 583, 301, 327, 576, 506,
Exposure: Most westerly except for LPS
Harvested: Early October 2022
Farming: Dry-farmed using sustainable and
organic practices
Certification: **Organic (Oregon Tilth) &
*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
Cuvaion: 25 days
Elevage: 17 months
Oak Regimen: French barrels, ~15% new

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.

Delicious: raspberry gastrique running to pomegranite juice to grenadine (the good version) lead ahead of lavender and lilac and are followed by ume, blood orange, Christmas spices, and fresh-turned earth.

- Erin Nuccio

