

EVESHAM WOOD

	The Wine
Designation:	La Grive Bleue
Vintage:	2022
Produced:	220 cases
ABV:	13%
Released:	Spring 2024

	The Place
AVA:	Eola-Amity Hills
Vineyard:	La Grive Bleue
Planted:	1996
Density:	2300 vines per acre
Soil:	Jory & Woodburn
Elevation:	303-58'
Exposure:	East-southeast
Harvested:	Early-October, 2022
Farming:	Dry-farmed using organic practices
Certification:	Organic (Oregon Tilth)

The Method	
Fruit Process	Fully de-stemmed
Yeast:	Proprietary “Jayer”
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	25 days
Elevage:	16 months
Oak Regimen:	French barrels, ~10% 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.

While more savory than the Eola-Amity Hills Cuvee, this wine offers fresh flowers (running from violets and jasmine to roses) atop cosmic crisp apples and blueberry compote. The very discrete fruits are balanced by fine tannins nicely punctuated with acid.

- Erin Nuccio

