

EVESHAM WOOD

The Wine
Designation: Pinot Noir Willamette Valley
Vintage: 2023
Produced: 6,132 cases
ABV: 13%
Released: August, 2024

The Place
AVA: Willamette Valley
Vineyards: Mahonia*, Illahe*, Koosah, Sojeau*,
Prophet, Jubilee, & Cortell Rose
Vines Planted: 1985-2016
Soils: Nekia, Jory, Dupee, Willakenzie, &
Bellpine
Elevation: 200-750'
Exposure: a healthy mix of western and
southeastern exposures
Harvested: Mid-September, 2023
Farming: Dry-farmed using organic practices
Certification: *Sustainable (Live & Salmon Safe)

The Method
Yeast: Proprietary "Jayer"
Extraction: Twice-daily pumpover for three days
followed by twice-daily punchdown
Cuvaion: 25 days
Elevage: 10 months
Oak Regimen: French oak, nearly all neutral

Winemaker Notes:

We try to use this wine as our looking glass to figure out what is yet to come from all of the other HF and EW wines that are still in barrel. 2023 was a curious vintage whose budbreak was 6 weeks late, flowering was within historic averages, and — amazingly! — harvest was right on time.

Along with Le Puits Sec and J, this is the wine I'm most proud to offer: a truly artisanal, hands-off pinot noir made the same way as our single-vineyard wines at a most reasonable price. Surprisingly well knit together already! Focused, floral aromatics foreground red apple, marionberry, sour cherry and spice on the nose moving to riper plum and savory mouth-filing fruit with juicy acid and succulence on the finish.

