

EVESHAM WOOD

The Wine
Designation: Cuvée J
Vintage: 2015
Produced: 150 cases
ABV: 13%
Released: Autumn 2017

The Place
AVA: Eola-Amity Hills
Vineyard: Le Puits Sec
Vines Planted: 1986, own-rooted Pommard
Density: 2300 vines per acre
Soil: Nekia & Jory
Elevation: 311 - 423'
Exposure: East-southeast
Harvested: Mid-September, 2015
Farming: Dry-farmed using organic practices
Certification: Organic (Oregon Tilth)

The Method
Yeast: Proprietary "Jayer"
Extraction: Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaion: 25 days
Elevage: 22 months
Oak Regimen: French barrels, ~25% new

Winemaker Notes:

While from a distance--and on paper--2015 and 2014 looked remarkably similar, they drink quite differently from one another. In the final weeks before the 2015 harvest the heat finally broke. This slowed the accumulation of sugars and allowed for the grapes to preserve their acidity which gave us a little more liberty in our picking decisions.

As is true with the rest of our Cru 2015 bottlings, we see much more focus and balance than was seen in the 2014's. There is a lot going on at first smell. Spice, dried herbs, dried fruit, dried flowers which moves to a still very tightly wound mid-palate with glimpses of those dried flowers and herbs, plum, dark cherry and firm tannins that will gracefully soften with years and decades of age.

