

EVESHAM WOOD

Designation:

The Wine

Le Puits Sec

Vintage:

2015

Produced:

540 cases

ABV:

13.15%

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

Cuvaison:

21 days

Elevage:

21 months

Oak Regimen:

French barrels, ~10% 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. Plum, violet, forest floor and dried provencal herbs flows to more plum with raspberry coming in and finishing with medium weight, baking spices and a touch of cinnamon. While phylloxera slowly works its way through our estate vineyard we're quite happy to still not see any significant decrease in our estate Pinot production.

