

EVESHAM WOOD

	The Wine
Designation:	Sojourner
Vintage:	2015
Produced:	75 cases
ABV:	13%
Released:	Autumn 2017

AVA:	The Place Eola-Amity Hills
Vineyard:	Sojourner
Planted:	2007
Density:	2300 vines per acre
Soils:	Nekia , Ritner, & Witzel
Elevation:	583'
Exposure:	Southwest
Harvested:	Late September, 2015
Farming:	Dry-farmed using sustainable practices

	The Method
Yeast:	Proprietary “Jayer”
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	25 days
Elevage:	21 months
Oak Regimen:	French barrels, ~10 new
	Winemaker Notes:

For decades Evesham Wood worked with Eola Springs Vineyard just over the hill from us on the west side of the E-A Hills. In 2015, Denny and Jim sold their property and we followed Denny to his younger vineyard just up the hill called Sojourner. I thought it would be a great addition to our Eola-Amity Hills Cuvee, but the problem came the following Spring when I was selecting barrels for that wine. There were several barrels from Sojourner that just stood out. Extremely reluctant to add another single vineyard to our lineup, I selected them for the EAH cuvee but put an asterisk on them. When I would return I was more impressed each time and knew I couldn't blend them away.

Berries and subtle, savory dark chocolate on the nose with focused acidity while the fruit unfolds over the lengthy finish.

