

EVESHAM WOOD

Designation: The Wine
Vintage: Cuvee J
Produced: 2016
ABV: 150 cases
Released: 13.7%
Autumn 2018

AVA: The Place
Vineyard: Eola-Amity Hills
Vines Planted: Le Puits Sec
Density: 1986, own-rooted Pommard
Soil: 2300 vines per acre
Elevation: Nekia & Jory
Exposure: 311 -423'
Harvested: East-southeast
Farming: Mid-September, 2016
Certification: Dry-farmed using organic practices
Organic (Oregon Tilth)

Yeast: The Method
Extraction: Proprietary "Jayer"
Cuvaion: Twice-daily pumpover for three days
Elevage: followed by twice-daily punchdown
Oak Regimen: 21 days
22 months
French barrels, 25% new
Winemaker Notes:

2016 was another in a string of growing seasons with very warm summers. Fortunately, at the end we had a bit of a cool down which helped preserve acidity and structure. However, that cool spell did not last forcing us to pick almost all of our fruit in a single week since most vineyards seemed to ripen almost simultaneously. The resulting wines are significantly more forward than the 2015's and show very nice structure and ageability, with a core of ripe, plump fruit.

One of the greatest characteristics Russ finds in our proprietary yeast that he "isolated" from a bottle of 1986 Jayer Echezeaux is the velvety texture it imparts on the wines. While we use that yeast in every Pinot Noir we make, the texture it imparts is particularly notable in this wine. Very expressive and complex with sage, plum cherry, a velvety texture and hints of oak.

