

EVESHAM WOOD

	The Wine
Designation:	Sojourner Vineyard
Vintage:	2016
Produced:	200 cases
ABV:	13%
Released:	Autumn 2018

AVA:	The Place Eola-Amity Hills
Vineyard:	Sojourner
Planted:	2007
Density:	2300 vines per acre
Soils:	Nekia , Ritner, & Witzel
Elevation:	583'
Exposure:	Southwest
Harvested:	Mid-September, 2017
Farming:	Dry-farmed using sustainable practices

	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:

For decades Evesham Wood worked with Eola Springs Vineyard just over the hill from us on the west side of the EAH. In 2015, Denny and Jim sold their property and we followed Denny to his younger vineyard just up the hill called Sojourner. It's also nice that our good friends Lauren, Ian and Devon live on the vineyard.

Our second vintage of this fantastic site at high elevation 2.5 miles west of us is again stunning. Typically, one doesn't look for much more for fruit in vineyard sites comprised of young vines. Sometimes—especially in Sojourner's case —terroir will out.

