

EVESHAM WOOD

The Wine
Designation: Temperance Hill Vineyard
Vintage: 2016
Produced: 74 cases
ABV: 13%
Released: Autumn 2018

The Place
AVA: Eola-Amity Hills
Vineyard: Temperance Hill
Vines Planted: 1982, own-rooted Pommard
Density: 605 vines per acre
Soil: Jory
Elevation: 850'
Exposure: West
Harvested: Late September, 2016
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: 21 days
Elevage: 18 months
Oak Regimen: French barrels, all neutral

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 long which forced 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.

When tasting this recently with a long time Evesham Wood fan we both remarked how "Temperance-like" this year's Temperance bottling is. Those classic Temperance notes; green tobacco, cigar and cedar, as always, but this year they are front and center and then followed by ripe, dark berry fruit.

- Erin Nuccio

