

EVESHAM WOOD

Designation: The Wine
Vintage: Cuvee J
Produced: 2017
ABV: 150 cases
Released: 13.0%
Autumn 2019

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: 25 September, 2017
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: 25 days
Winemaker Notes: 22 months
French barrels, 25% new

2017 has continued the cooling off that started in 2015 and 2016 following the record set in 2014 (i.e. in GDD heat-summation terms 2014 was at 2858, 2015 was just under, the 2016 and 2017 vintages were below 2600, and 2018 was closer to 2300). This isn't to say that we're having a mini-iceage—2017 was still about 15% above the 30y historical average—but we're having a string of balanced, zesty, and cool-toned, vintages!

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. The 6 barrels selected from Le Puits Sec display a beautiful balance of elegance while also concentration and power. Bright berries, plum and sage with hints of toasty oak with great length on the finish.

