

EVESHAM WOOD

The Wine
Designation: Sojeau Vineyard
Vintage: 2017
Produced: 150 cases
ABV: 13%
Released: Autumn 2019

The Place
AVA: Eola-Amity Hills
Vineyard: Sojeau (née Sojourner)
Planted: 2007
Density: 2300 vines per acre
Soils: Nekia, Ritner, & Witzel
Elevation: 583'
Exposure: Southwest
Harvested: 4th & 5th October, 2017
Farming: Dry-farmed using sustainable practices

The Method
Yeast: Proprietary "Jayer"
Extraction: Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaion: 21 days
Elevage: 21 months
Oak Regimen: French barrels, ~15% new
Winemaker Notes:

2017's 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!

This is not a typo. Due to some trademark issues Sojourner Vineyard has changed their name to Sojeau. We have always affectionately referred to Sojourner as Sojo, and combine that with wonderful owner Denny "Peseau" and we've got Sojeau. A forward nose of red fruit and floral notes, plump beautifully textured mid-palate of ripe fruit finishing firm and long.

