

EVESHAM WOOD

The Wine
Designation: Temperance Hill Vineyard
Vintage: 2017
Produced: 74 cases
ABV: 13%
Released: Autumn 2019

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: 14 October, 2017
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:

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!

A true labor of love. We always feel incredibly fortunate to get a mere 3 barrels from our 2 acre block at the very top of Temperance. Classic Temperance notes of green tobacco, cigar and slight smokiness moving to a ripe, mouth-filling mid-palate of red fruits coming back to finish with hints of tobacco.

- Erin Nuccio

