

EVESHAM WOOD

Designation: The Wine
 Vintage: Cuvee J
 Produced: 2018
 ABV: 145 cases
 Released: 13.0%
 Autumn 2020

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: Late-September, 2018
 Certification: Dry-farmed using organic practices
 Organic (Oregon Tilth)

Yeast: The Method
 Extraction: Proprietary "Jayer"
 Cuvaion: Twice-daily pumpover for three days
 followed by twice-daily punchdown
 Elevage: 21 days
 Oak Regimen: 22 months
 French barrels, 25% new
 Winemaker Notes:

2018's growing-degree day total of close to 2300 misleads our expectation of the wines and highlights the difficulties of using it to describe this year from that. (For comparison the 2016 and 2017 vintages were 15% warmer than the 30y average and just below 2600.) The last vintage that was in this range was 2012. The wines are richly hued and densely packed with tannin and concentration. If it weren't for the wines' brimming acid you'd definitely expect them to be from a very warm vintage.

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.

