EVESHAM WOOD

The Wine

Designation:	Sojeau Vineyard
Vintage:	2018
Produced:	75 cases
ABV:	13%
Released:	Autumn 2020

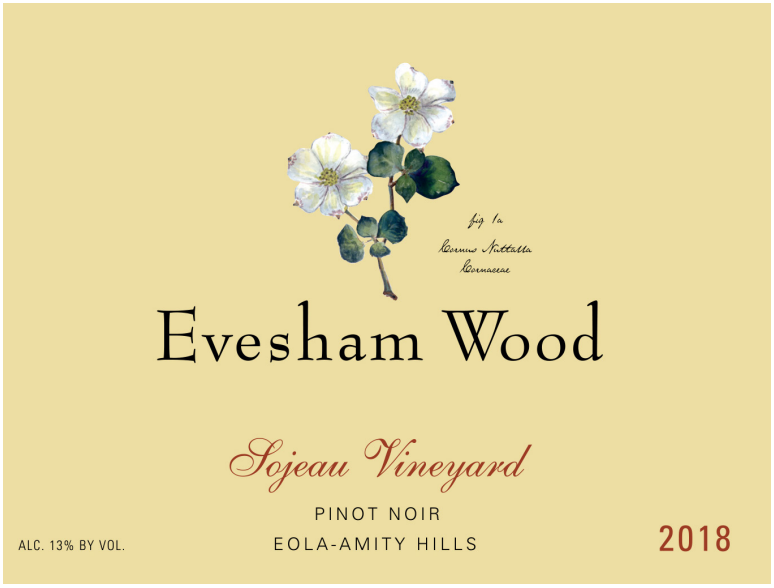
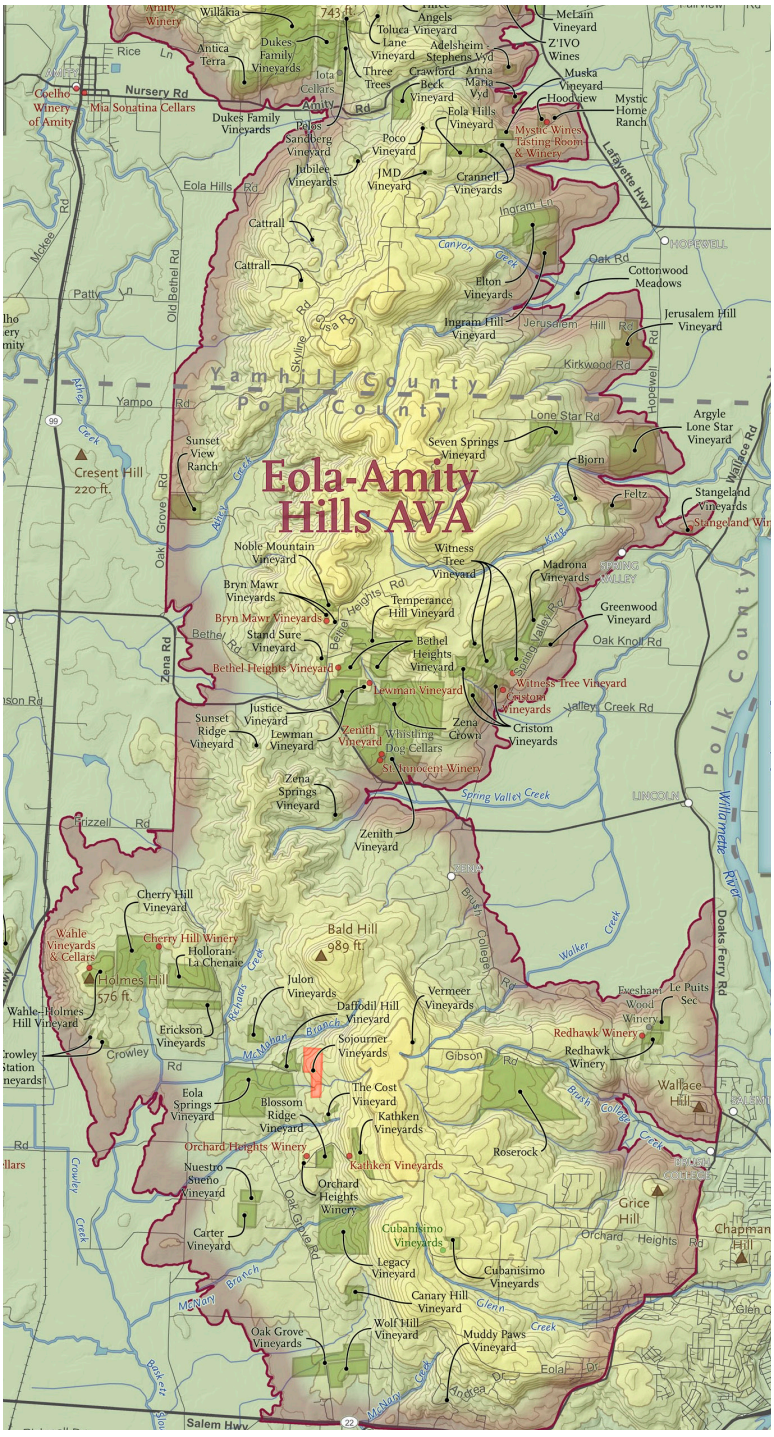
The Place

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

The Method

Yeast:	Proprietary "Jayer"
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	21 days
Elevage:	21 months
Oak Regimen:	French barrels, ~15% 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.

Sojeau's generosity and youthful style is front and center this year: berries and cream, raspberry pastille, crushed rose petals and the clove-studded orange floating in a holiday wassale all wrap around very firm tannins buoyed by zesty acid. This is a powerfully fruited wine whose "day 3" drinking is particularly good.