

EVESHAM WOOD

The Wine
Designation: Temperance Hill Vineyard
Vintage: 2018
Produced: 74 cases
ABV: 13%
Released: Autumn 2020

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: Mid-October, 2018
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:

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.

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. This is the most richly fruited TH we've seen in years, yet still with the classic TH notes of green tobacco and cigar humidor moving to a ripe, mouth-filling mid-palate of red fruits coming back to finish with hints of tobacco.

