

EVESHAM WOOD

The Wine
Designation: Cuvee J
Vintage: 2019
Produced: 172 cases
ABV: 13.0%
Released: Autumn 2021

The Place
AVA: Eola-Amity Hills
Vineyard: Le Puits Sec
Vines Planted: 1986, own-rooted Pommard
Density: 2300 vines per acre
Soil: Nekia & Jory
Elevation: 311 - 423'
Exposure: East-southeast
Harvested: Mid-September, 2019
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: 26 days
Elevage: 22 months
Oak Regimen: French barrels, 25% new
Winemaker Notes:

2019 is another vintage that began with a warmer than average Summer but ended on a cooler than average (measured across 2004-18) harvest. It's resulted in a vintage character in line with 2017 or (our) 2013 — built on poise rather than broad shoulders.

One of the greatest characteristics Russ finds in our proprietary yeast that he "isolated" from a bottle of 1986 Mayer 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.

