

EVESHAM WOOD

The Wine
Designation: Cuvee J
Vintage: 2021
Produced: 148 cases
ABV: 13.0%
Released: Autumn 2023

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, 2021
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:

2021 is another vintage that began with a warmer than average Summer (it hit 118f in June!) but ended on a cooler than average harvest. It resulted in a vintage with the richness of '18 but with '19's pretty side — it's 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 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 red berries, rhubarb, pomegranate molasses, and plum-frangipane tart that finishes with great length and haunting flowers.

