EVESHAM WOOD

The Wine

Designation:	La Grive Bleue
Vintage:	2022
Produced:	220 cases
ABV:	13%
Released:	Spring 2024

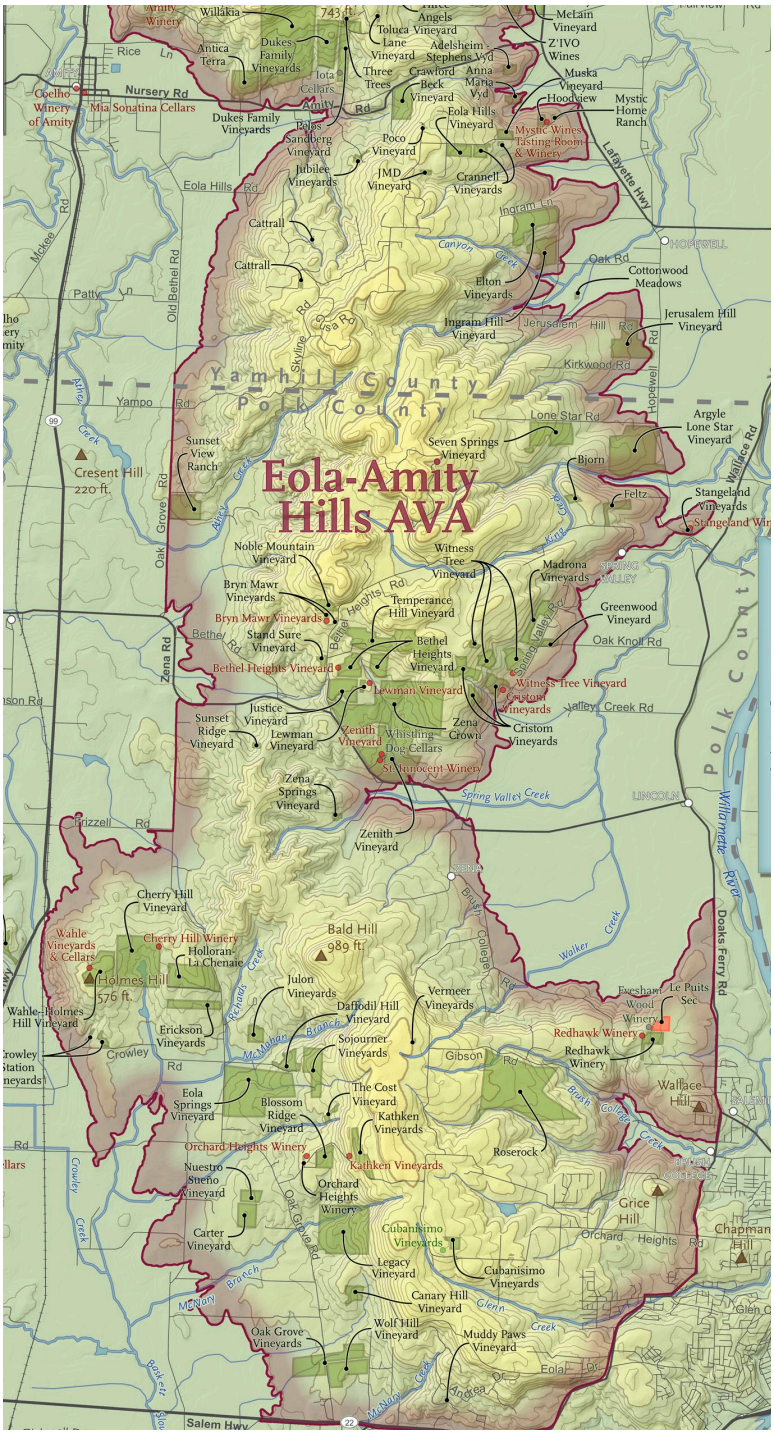
The Place

AVA:	Eola-Amity Hills
Vineyard:	La Grive Bleue
Planted:	1996
Density:	2300 vines per acre
Soil:	Jory & Woodburn
Elevation:	303-58'
Exposure:	East-southeast
Harvested:	Early-October, 2022
Farming:	Dry-farmed using organic practices
Certification:	Organic (Oregon Tilth)

The Method

Fruit Process	Fully de-stemmed
Yeast:	Proprietary "Jayer"
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	25 days
Elevage:	16 months
Oak Regimen:	French barrels, ~10% new

Winemaker Notes:

While more savory than the Eola-Amity Hills Cuvee, this wine offeres fresh flowers (running from violets and jasmine to roses) atop cosmic crisp apples and blueberry compote. The very discrete fruits are balanced by fine tannins nicely punctuated with acid.

At this stage in their evolution, the '22s are reminding us of a "friendlier" version of the 2010s—exciting since that is one of our all-time favorite vintages.