

EVESHAM WOOD

The Wine
Designation: Pinot Noir Willamette Valley
Vintage: 2022
Produced: 4,600 cases
ABV: 13%
Released: August, 2023; \$27 (OR retail)

The Place
AVA: Willamette Valley
Vineyards: Mahonia*, Illahe*, Koosah, Sojeau*, Prophet, & Jubilee
Vines Planted: 1985-2016
Soils: Nekia, Jory, Dupee, Willakenzie, & Bellpine
Elevation: 200-750'
Exposure: a healthy mix of western and southeastern exposures
Harvested: Early-October 2022
Farming: Dry-farmed using organic practices
Certification: *Sustainable (Live & Salmon Safe)

The Method
Yeast: Proprietary "Jayer"
Extraction: Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaion: 25 days
Elevage: 10 months
Oak Regimen: French oak, nearly all neutral

Winemaker Notes:

We try to use this wine as our looking glass to figure out what is yet to come from all of the other HF and EW wines that are still in barrel. 2022 was a cool vintage delayed by a Spring frost. By the time the grapes had ripened we were in the last days of September and heading into our first October start in years.

Along with Le Puits Sec and J, this is the wine I'm most proud to offer: a truly artisanal, hands-off pinot noir made the same way as our single-vineyard wines at a most reasonable price. Focused, floral aromatics foreground red apple, marionberry, sour cherry and spice on the nose moving to riper plum and savory mouth-filing fruit with juicy acid and succulence on the finish.

- Erin Nuccio

