

EVESHAM WOOD

Designation:	The Wine Cuvée Ciel
Vintage:	2023
Produced:	75 cases
ABV:	13.0%
Released:	Autumn 2025

AVA:	The Place Eola-Amity Hills
Planted:	2016
Density:	
Soil:	Parrett, Saum, Witzel volcanic basalts
Elevation:	700-1100'
Exposure:	South-Eastern
Harvested:	21 September 2023
Farming:	Dry-farmed, organic practices
Certification:	Organic (Oregon Tilth)

	The Method
Fruit Process	Fully destemmed
Yeast:	Proprietary “Jayer”
Extraction:	Twice-daily punchdown
Cuvaison:	26 days
Elevage:	21 months
Oak Regimen:	French barrels, 15% new

Winemaker Notes

Our newest cuvee is from the highest elevation vineyard in the entire windswept Eola-Amity Hills AVA. In a nod to its lofty location, and in keeping with Evesham Wood's legacy of French wine names, we've named this three-barrel selection Ciel, meaning sky or heaven. A distinctive wine within our 2023 single vineyard Pinot Noirs, Cuvee Ciel exhibits a fascinating interplay of wild red fruits and botanical/floral elements, all on a silky frame.

The 2023s have a similar structure to 2015s—a wonderful vintage with classic, age-worthy wines. But the '23s have more lift, brighter fruit, and the layers of complexity are more transparent, the Pinot Noirs more extroverted.



Evesham Wood

Curvée Ciel

PINOT NOIR
EOLA-AMITY HILLS

2023

