

EVESHAM WOOD

Designation: The Wine
Cortell Rose Vineyard
Vintage: 2023
Produced: 123 cases
ABV: 13.0%
Released: Autumn 2025

AVA: The Place
Eola-Amity Hills
Planted: 2011-'13
Density: vines per acre
Soil: Nekia, Ritner & Jory
Elevation: 500-700'
Exposure: 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
Cuvaion: 26 days
Elevage: 21 months
Oak Regimen: French barrels, 15% new

Winemaker Notes

Both Evesham Wood and sibling winery Haden Fig debuted a Cortell Rose single vineyard Pinot Noir in 2023—we think that highly of Jessica Cortell's farming. Fermented with our house "J" yeast in contrast to the spontaneous-fermented Haden Fig seems to have yielded an especially pretty, elegantly silky beauty; yes, we're quite fond of it! Fascinatingly, it also shows brighter, higher tones than its darker, more rustic Haden Fig sibling. There's only one way to settle which is your favorite: try them side-by-side.

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

Cortell Rose Vineyard

PINOT NOIR

EOLA-AMITY HILLS

2023

ALC. 13% BY VOL.

