

EVESHAM WOOD

The Wine	
Designation:	Sojeau Vineyard
Vintage:	2023
Produced:	124 cases
ABV:	13%
Released:	Autumn 2025

AVA:	The Place Eola-Amity Hills
Vineyard:	Sojourn
Vines Planted:	2007
Density:	2300 vines per acre
Soils:	Nekia, Ritner, & Witzel
Elevation:	583'
Exposure:	Southwest
Harvested:	22 September 2023
Farming:	Dry-farmed using organic practices

The Method	
Yeast:	Proprietary “Jayer”
Extraction:	Twice-daily pumpover for three days followed by twice-daily punchdown
Cuvaison:	24 days
Elevage:	21 months
Oak Regimen:	French barrels, ~15% new
Winemaker Notes	

The spectacular Sojeau vineyard sits on a 650 foot bench on the western flank of the Eola-Amity Hills. It stares directly into the Van Duzer Corridor, the gap in the Coast Range which funnels cool Pacific Ocean air into the valley, imbuing Sojeau vineyard Pinot Noirs with unmistakable energy. Our '23 Sojeau is dark and almost crunchy with blackberry, plum, and black cherry fruit intertwining with clove-studded orange and violet accents.

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.

