

EVESHAM WOOD

Located in Oregon's Willamette Valley and planted in 1986 to eight acres of Pinot Noir, Chardonnay, Pinot Gris and Gewurztraminer, the estate vineyard at Evesham Wood, "Les Puits Sec", has been certified organic since 2000. Since then it has expanded to include an additional 4.5 acres, all of which are farmed using the membership guidelines sanctioned by Deep Roots Coalition (DRC), a group of local growers/producers that advocate the use of natural methods in the vineyard and cellar, including dry farming. In 2010, the Raney's sold Evesham Wood to Erin and Jordan Nuccio (of Haden Fig Wines), though the Raney's continue to live in close proximity to the estate, as they also continue to consult on the growing and natural winemaking at Evesham Wood.



Situated on a low terrace that resides at 300-420 feet elevation, "Les Puits Sec" is east-facing and tightly planted on the eastern side of the Eola-Amity Hills ridge. Known to possess one of Oregon's best micro-climates for producing fine wines from Burgundian and Alsatian varietals, "Spring Valley", as the area is known, is home to volcanic basalt soils. The vineyard is one of the few dry-farmed sites in the Valley and has been farmed organically from the start.

In addition to their estate fruit, supplemental Pinot Noir and Chardonnay grapes are purchased from six nearby low-yielding vineyards, some of who have been providing fruit to Evesham Wood since its inception in 1986. Practicing minimal intervention in the vineyard and cellar, the winery here obtained organic certification in 2002. Temperance Hill Vineyard was one of the first vineyards that laid roots for Evesham Wood (it is for this that the label is a throwback to the original label of Evesham Wood). The vineyard sits at high elevation (800-900 feet) way above anything else in the Eola Amity Hills. The upper block that Evesham Wood gets is planted to old vine own rooted Pommard clone Pinot Noir. The Illahe Vineyard was the first site that Russ and Mary Raney looked to purchase in Oregon. The site is a beautiful mix of Jory and Basalt soils and holds a special place in the heart of the brand. There are a few other spots that Erin pulls from for the wines. Fruit from their Estate and select single vineyards compile the blends for the Eola Amity Hill Pinot Noir and Willamette Valley Pinot Noir.

WILLAMETTE VALLEY



PINOT NOIR



Varietal/Blend: 100% Pinot Noir

Farming: dry farmed, organic

Soil: Jory & Bellpine

Vine Age: 20+ years

Yeast: natural

Fermentation: 18-21 days on skins. fermented in neutral oak

Aging: 10 months, mostly neutral 10% new

French oak

Alcohol: 13 %

Fined: none

Filtered: none

Production #s: 3000 cases

Hand harvested, hand sorted, 100% de-stemmed, about 25% whole berry, 3 to 5 day cold soak, fermented in 1.25 ton open top fermenters, pumped-over twice daily for the first 3 days then punched down twice daily, pressed after 18 to 21 days on skins, settled over night then racked to barrel.

All vineyards are farmed sustainably and without irrigation.

Certification: Deep Roots Coalition.

Country: United States

Region: Oregon

Sub Region: Willamette Valley

Vineyard: Sourced from several vineyards in the Northern Willamette Valley, including Illahe Vineyard and Mahonia Vineyard