

Evesham Wood

Erin and Jordan Nuccio purchased Evesham Wood Winery and the estate vineyard after Nuccio, who is also the owner and winemaker of Haden Fig, had worked closely with the original founders, Mary and Russ Raney, since the mid-2,000s. The Raney's originally founded Evesham Wood in 1986 with the goal of sourcing and growing optimally ripe, low-yield fruit produced with minimal intervention in the vineyard and the cellar. Organic certification became official in 2002. Since 2010, Erin and Jordan Nuccio have been the stewards of this growing line of terroir-driven wines.

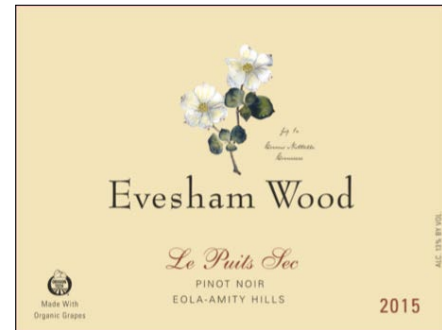


The "Le Puits Sec" estate vineyard spans 12.5 acres in the Eola-Amity Hills AVA of the Willamette Valley, and it is named for the French phrase for "the dry well" of which there is one in the vineyard. The high-elevation mesoclimate up at 800 to 900 feet is perfect for organic, dry-farming and producing Burgundian or Alsacian style varieties. The soil itself is a mix of Jory and Basalt soils.

Since the original 1986 planting of 8 acres, a few of the original Chardonnay vines were regrafted with Pinot Noir in 1999 and the remainder of the vineyard has been expanded. Now there are 6.5 acres of Pinot Noir, 3 acres of Chardonnay. The Pinot Noir is all Dijon or ungrafted Pommard clones, and the Chardonnay is 108 and Dijon. Then there is about 3 acres of Pinot Gris and other varieties including Rieslaner and Grüner Veltliner. Small, site-specific cuvées have also been made from sourced fruit throughout the Eola-Amity Hills region. All wines are certified organically or sustainably grown, so Nuccio continues with a minimal intervention winemaking style and a conservative use of oak in the cellar.

Pinot Noir

"Le Puits Sec"



Varietal/Blend: Pinot Noir

Farming Practices: dry-farmed / Oregon Tilth certified organic grapes

Vineyard: Le Puits Sec Vineyard

Elevation / Exposure: 311-423 feet / E-SE

Soil: Nekia & Jory

Harvest Technique: by hand

Year Vines Were Planted: 1991

Yeast: proprietary "Jayer" yeasts isolated from a bottle of 1986 Jayer Echezeaux

Fermentation: 21-day fermentation / twice-daily pumpover for three days followed by twice-daily punchdowns

Malolactic: yes

Maturation: 18 months in French oak (15% new)

Vegan: yes

Alcohol: 13.7%

Country: United States

Region: Oregon

Subregion: Eola-Amity Hills

Production #s: 475 cs

Intermingling notes of earth and flowers move to an explosive mid-palate of red fruits and plum followed by an elegant, bright, lifted finish. Stock up and experience the evolution of this wine over the next decade. – Erin Nuccio.

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