

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.



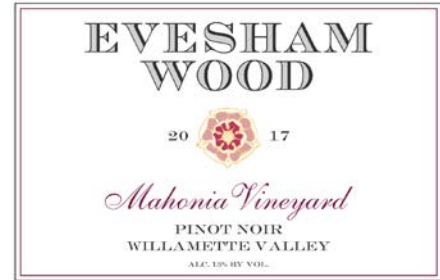
The "Le Puits Sec" estate vineyard spans 12.5 acres in the Eola-Amity Hills AVA of the Willamette Valley, and it is named for the French phrase for "the dry well" of which there is one in the vineyard. The high-elevation mesoclimate up at 800 to 900 feet is perfect for organic, dry-farming and producing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



Mahonia Vineyard



Varietal/Blend: Pinot Noir

Farming Practices: dry-farmed / *sustainable (Live & Salmon Safe) / organic practices

Vineyard: Mahonia Vineyard

Elevation / Exposure: 450 ft / northerly

Soil: Nekia & Jory

Harvest Technique: by hand

Year Vines Were Planted: 30 years

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

Fermentation: completely destemmed / 45% crushed / 21-day fermentation / twice-daily pumpover for three days followed by twice-daily punchdowns

Malolactic: yes

Maturation: 20 months in French oak (15% new)

Vegan: yes

Alcohol: 13%

Country: United States

Region: Oregon

Subregion: Willamette Valley

Production #s: 174 cs

"We've worked with Mahonia Vineyard for decades, but in 2017 we agreed to help with their conversion to organic viticulture and to use all of their fruit. We're starting to think of Mahonia as our estate-with-an asterisk or monopole. This shows 2017's typical restraint with cool red berries and stone fruits with subtle spice. Mahonia is a middle weight in the Hank Mobley sense—there might be some that are more aggressive and others more mellow but none quite so well placed between them. There's plenty of verve and detail with a structure that is still a bit firm. In a word: youthful." – Erin Nuccio