

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 varietals. 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.

Blanc du Puits Sec



Eola-Amity Hills



Varietal/Blend: Pinot Gris / Gewurztraminer / Kerner / Rieslaner / Traminer / Grüner Veltliner

Farming Practices: dry-farmed / Oregon Tilth organic certified

Vineyard: Le Puits Sec

Elevation / Exposure: 288-311 ft / E-SE

Soil: Nekia & Jory

Harvest Technique: by hand

Year Vines Were Planted: 1986 for Pinot Gris & Gewurz. / 2001 for the rest

Yeast: Geisenheim

Fermentation: co-fermented in stainless steel

Malolactic: blocked

Maturation: 7 months in stainless steel

Vegan: yes

Alcohol: 12.5%

Country: United States

Region: Oregon

Subregion: Eola-Amity Hills

Production #s: 400 cs

"These are always the last of our old vines Le Puits Sec to be picked. We coferment the harvest of the 1986 Pinot Gris and Gewurztraminer along with our 2001 planting of trace amounts of Pinot Blanc, Traminer, Rieslaner, Kerner and Grüner Veltliner. Yes, this year the Grüner went into the Blanc du Puits Sec blend. Since all of those varietals ripen at slightly different times my goal was to find the happy time when the subtle differences in ripeness from each varietal would add complexity. To further that philosophy I cofermented them all in stainless steel. You are greeted by an intoxicating nose of rose petal with hints of lime and other floral notes. On the palate more lime with lime zest coming in and hints of spice on the finish." – Erin Nuccio

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