



2015 Evesham Wood Pinot Noir *Willamette Valley*

The Vintage: 2015 was quite similar to 2014. Again bud break was early and the growing season was warm and dry, although a bit cooler than 2014 which comes through in the wines. There was no disease pressure which made the sorting table easy work.

Tasting Notes: Although the Willamette Valley bottling is our least expensive and largest production bottling we put just as much of ourselves into it as our top cuvées. Vineyards such as Illahe and Mahonia who Evesham Wood has been working with for decades make up the bulk of the blend along with Jubilee and Sojourner, two vineyards in the Eola Amity Hills we've had the recent pleasure to start working with. Those grapes are fermented in small lots and punched down twice a day. This vintage of the WV blend shows a bright nose with cherry, earthy mushroom and a slight creamy / silkiness that's balanced by juicy acid. Showing well now, watch this wine evolve over the next 3 months to 5 years.

AVA: Willamette Valley

Farming: Vineyards are farmed sustainably and without irrigation.

Certification: Deep Roots Coalition

Harvest dates: September 9-10, 12, 14-19 and 24, 2015

Winemaking: Hand-harvested, hand-sorted, 100% de-stemmed, about 25% whole berry, three to five day cold soak, inoculated with our proprietary yeast, fermented in 1.25 ton open-top fermenters, pumped-over twice daily for the first three days then punched down twice daily, pressed after 18 to 21 days on skins, settled overnight, racked to barrel.

Production: 5,200 cases

Barrel Aging: 10 months, neutral barrel

Winemaker: Erin Nuccio

Bottling date: August 2016