

EVESHAM WOOD BLANC DU PUIITS SEC, EOLA-AMITY HILLS



A blend of primarily Pinot Gris and Gewurztraminer planted in 1985. Intoxicating aromas of rose petal with hints of lime and other floral notes. On the palate, more lime with lime zest coming in, pear, minerality, and a touch of spice. Creamy and rich. Refreshing with tart acidity and a little bite at the finish. Organic.

From Le Puits Sec (Estate) Vineyard in the Eola-Amity Hills AVA in Oregon. The vineyard covers 12.5 acres. The soil is Woodburn. The elevation is 300-420 feet above sea level with an east-southeast exposure. Dry-farmed using organic practices. Since all of the varietals ripen at slightly different times, the goal was to find the happy time when the subtle differences in ripeness from each varietal would add complexity. All grape varietals are co-fermented in stainless steel tanks. Malolactic fermentation is inhibited. Elevage for 7 months in stainless steel.

Evesham Wood was founded by Russ and Mary Raney in 1986. After a comprehensive search throughout the Willamette Valley, they chose a site for the estate vineyard; 'Le Puits Sec', (named for the dry well which exists in the vineyard.) There they began planting vines. It was also in 1986 that Evesham Wood first produced Pinot Noir and Chardonnay, using grapes purchased primarily from Temperance Hill & Seven Springs vineyards, two fine Eola Hills sites very near (and with similar soil composition) to their own. After twenty plus years, Russ and Mary began working closely with Erin Nuccio, who is the owner of Haden Fig. Not only did the founders see an opportunity to retire early, but also someone who would continue the Evesham Wood legacy and make wine using the same philosophies. In August 2010, Erin and his wife, Jordan, became the owners of Evesham Wood Winery & Le Puits Sec Vineyard. Evesham Wood is based on the idea that small is beautiful. To maintain a high level of quality, they rely on two basic principles: obtaining optimally ripe low-yield fruit from the best possible sites in the Willamette Valley and using minimal intervention in the winemaking process.

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Tasting Note:

EVESHAM WOOD BLANC DU PUIITS SEC

A blend of primarily Pinot Gris & Gewurztraminer. Aromas of rose petal, lime & other floral notes; flavors of lime, pear, minerality & a touch of spice; creamy & rich; refreshing with tart acidity & a little bite at the finish. Organic.

Shelf Talker:

EVESHAM WOOD BLANC DU PUIITS SEC



A blend of primarily Gewurztraminer & planted in 1985. Intoxicating aromas of rose petal with hints of lime & other floral notes. On the palate, more lime with lime zest coming in, pear, minerality & a touch of spice. Creamy & rich. Refreshing with tart acidity & a little bite at the finish. Organic.

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