

# EVESHAM WOOD PINOT NOIR, WILLAMETTE VALLEY



100% Pinot Noir. Pale ruby color. Bright aromas of black cherries with a touch of smokiness and baking spice. Flavors of ripe plum, cherries, and savory mouth-filling fruit. Concentrated, powerful, and beautifully balanced with a slight creaminess and chewy tannins. Juicy acid and succulence on the finish. Serve slightly chilled. A perfect match with salmon, poultry, mushrooms, mild cheeses, or simply enjoy it on its own.

From the Mahonia, Illahe, Sojourner, Silvershot, Nuestro Sueño, Prophet, Azana, Ash Creek & Jubilee Vineyards in the Willamette Valley. The soils are Nekia, Jory, Dupee, Willakenzie & Bellpine. The elevation is between 200-750 feet about sea level with a predominantly western exposure. The vines were planted between 1985-2010. Dry-farmed using sustainable, organic or biodynamic practices. Twice-daily pumpover for three days followed by twice-daily punch down. Cuvaison (maceration) is 21 days. Elevage for 10 months in neutral French oak barrels. A truly artisanal, hands-off pinot noir made the same way as their single-vineyard wines at a most reasonable price.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

## Tasting Note:

### EVESHAM WOOD PINOT NOIR, WILLAMETTE VALLEY

100% Pinot Noir. Aromas of black cherries with smokiness & baking spice; flavors of plum, cherry & savory fruit; powerful, concentrated & beautifully balanced with chewy tannins & a slight creaminess; juicy acid & succulence on the finish.

## Shelf Talker:

### EVESHAM WOOD WILLAMETTE VALLEY PINOT NOIR,



100% Pinot Noir. Pale ruby color. Bright aromas of black cherries with a touch of smokiness & baking spice. Refreshing flavors of ripe plum, cherry & savory mouth-filling fruit. Powerful, concentrated & beautifully balanced with chewy tannins & a slight creaminess. Juicy acid & succulence on the finish.

AN EASTERLY WINE SELECTION