

# Evesham Wood

2022 Pinot Noir Le Puits Sec Vineyard Eola-Amity  
Oregon, United States



<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	Pinot Noir
<b>Region:</b>	Oregon, Willamette Valley
<b>Vineyard Size:</b>	13.5 acres
<b>Planted:</b>	Planted in 1986 and 1991. Experimental plantings conducted in 1996 and 2001. Replanting of original own-rooted vines is ongoing on a vine-by-vine basis.
<b>Farming Methods:</b>	Hand harvested
<b>Total Production:</b>	418 cases
<b>Soil:</b>	Jory, Nekia, Woodburn
<b>Winemaker:</b>	Erin Nuccio

<b>ABV</b>	13.00%	<b>Sizes</b>	750ml
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## ABOUT THIS BOTTLE

This Pinot Noir is crafted from grapes grown in the Le Puits Sec Vineyard, the estate vineyard of Evesham Wood. The 2022 vintage showcases the unique terroir of the Eola-Amity Hills AVA, reflecting the winery's commitment to organic and biodynamic farming practices. The wine presents an enticing bouquet of red fruits, with notes of cherry and raspberry at the forefront. On the palate, the wine reveals a complex flavor profile. Bright red fruit flavors are complemented by subtle earthy undertones and a hint of spice. This Pinot Noir boasts a medium body with well-integrated tannins, contributing to a smooth and elegant mouthfeel. The wine concludes with a lingering finish, showcasing its balance and depth. Evesham Wood's dedication to minimal intervention winemaking is evident in this vintage. The use of native yeasts and gentle handling techniques allows the true character of the Le Puits Sec vineyard to shine through in the final product.

Evesham Wood practices organic farming and dry farming techniques, avoiding synthetic inputs and irrigation to promote soil health, biodiversity, and water conservation. The winery employs native yeast fermentation and minimal intervention in winemaking, allowing the grapes to express their natural qualities and terroir characteristics.

USDA Certified, Oregon Tilth, Deep Roots Coalition, Salmon Safe; certified organic since 2000