



EVESHAM WOOD WILLAMETTE PINOT NOIR 2015

Appellation: Willamette Valley; Oregon; USA

Winemaker: Erin Nuccio
Closure: Cork
Alcohol: 13.0%



Vineyard

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 Eola Springs, Illahe and Mahonia who Evesham Wood has been working with for decades make up the bulk of the blend and those grapes are fermented in small lots and punched down twice a day

Reviews

A ripe yet cool and mildly grapey nose displays notes of both red and dark cherry along with subtle spice hints. There is good volume to the delicious, round and pliant medium weight flavors that possess a lovely texture, all wrapped in a dusty, firm and relatively serious finish. I suspect that the grapey character presently exhibited by the nose will gradually disappear with a few years of bottle age and overall, this is really quite good as it flashes the underlying material to reward cellaring. Worth checking out. To 2022+, **90 points - Burghound Issue 68, Oct 2017.**

Tasting Notes

This vintage of the WV blend shows a bright nose with cherry, earthy mushroom and a slight creamy/silkiness that's balanced by a juicy acidity. Showing well now, watch this wine evolve over the next 3 months to 5 years.

Vintage

Bud break was earlier than normal, followed by a hot and dry growing season through July. Temperatures decreased through August and September and the season was ended as moderate and dry, allowing for a more gradual ripening and longer harvest season than 2014.

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.

About Evesham Wood

Evesham Wood wines are not widely seen in the USA, let alone in other countries. That's because they are made in such small quantities, and the winery has an intensely loyal following among private wine clubs and private collectors from mostly within the US, but also a scattering throughout the world. Consequently, the wines are rarely reviewed in the national or international press and are never shown in wine exhibitions. The wines are popular because they are good, and also because they represent a good value. Furthermore, the philosophy of Evesham Wood is to sacrifice quantity to ensure that the quality stays high. Thus, in marginal vintages, Evesham Wood makes much less wine, but it's still very good.

