



## 2013 Evesham Wood Pinot Noir Temperance Hill Vineyard

**The Vintage:** 2013 was a warm growing season until things changed dramatically in early September, bringing a significant decrease in temperature.

**Tasting Notes:** As always, that "Temperance Hill note" is immediately evident on the nose. It's hard to nail that note--cedar, green tobacco, freshly sawn wood--whatever you call it, it's always there, but this year right there with it is a cherry and almost strawberry jam component. The mid palate is well-structured and full of fruit notes.

**Vineyards:** A 100-acre vineyard made up of some 20 different blocks of wine grapes, Temperance sits on 200 acres in the Eola Hills, thought to be the remnants of an ancient volcano. With an elevation of 660 to 860 feet, it's a cool, late site, providing excellent growing conditions for Pinot Noir. Predominantly Nekia, Rittner and Jory soils.

**AVA:** Eola-Amity Hills AVA

**Farming:** Dai Crisp, vineyard manager, uses mechanical cultivation rather than herbicides and usually does two jobs at once—such as mowing while in-row cultivating—increasing efficiency of fuel and tractor use. His target crop level for Pinot is two tons per acre.

**Certification:** Certified Organic in 2012, Salmon Safe

**Harvest dates:** October 6, 2013

**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:** 145 cases

**Winemaker:** Erin Nuccio

**Barrel Aging:** 18 months

**Bottling date:** May 2015