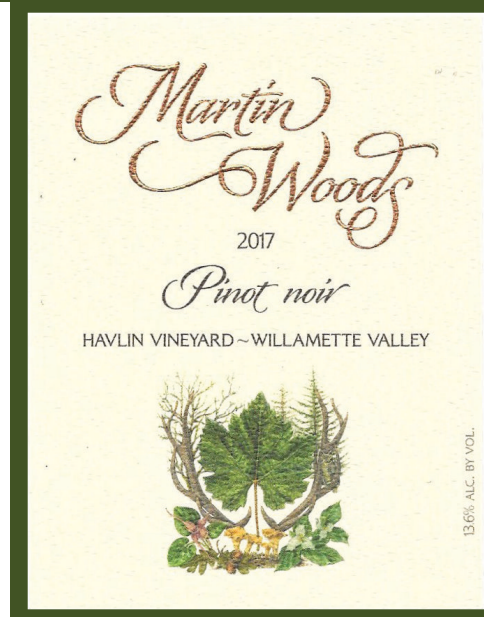


# PINOT NOIR 2017 HAVLIN VINEYARD

AVA: VAN DUZER CORRIDOR  
ELEVATION: 350 FEET  
ASPECT: SOUTHWEST, MODERATE SLOPE  
SOIL: MARINE SEDIMENTS, WITH IRONSTONE  
VINE AGE: PLANTED 2011  
CLONAL SELECTIONS: POMMARD, SWAN, DIJON 115  
FARMING: LIVE CERTIFIED, DRY-FARMED  
HARVEST: OCTOBER 16, 2017  
ELEVAGE: 22 MONTHS  
BOTTLED: SEPTEMBER 4, 2019 UNFINED & UNFILTERED  
CASES PRODUCED: 325



## THE TERROIR

HAVLIN VINEYARD IS SITUATED AMIDST ONE OF THE LATEST RIPENING NEIGHBORHOODS IN THE WILLAMETTE VALLEY—THE VAN DUZER CORRIDOR SERVES AS AN "AIR-CONDITIONING" PATHWAY THROUGH A LOW GAP IN THE COAST RANGE WHERE MARINE AIR ENTERS FROM THE OCEAN AND COOLS THE WILLAMETTE VALLEY. IT CAN BE SAID OF ANY VINEYARD IN THE WILLAMETTE VALLEY THAT ITS POSITION OR PROXIMITY RELATIVE TO THE PATH OF THE VAN DUZER WINDS IS SUBSTANTIALLY DETERMINATIVE OF ITS PARTICULAR MICROCLIMATE, ESPECIALLY IN REGARD TO THE TIMING OF HARVEST (EARLIER OR LATER). GRAPES IN THE VAN DUZER DEVELOP THICK SKINS AND RETAIN BRIGHT ACIDITY AS A RESULT OF THE CONSISTENT WIND. SHALLOW, MARINE SEDIMENTS WITH INTRUSIONS OF IRONSTONE AT HAVLIN VINEYARD PROVIDE STRESS TO THE VINES, MAKING FOR A SPARSE CANOPY WITH LOTS OF SUN EXPOSURE AND AIRFLOW. THE END RESULT IS PINOT NOIR WITH RESTRAINED FRUIT AND STRUCTURE-DRIVEN CHARACTER.

## THE GROWING SEASON

THE WINTER OF 2017 BROUGHT A DELUGE OF RAIN AND THE SPRING WAS COOL AND WET, DELAYING BUD BREAK AND THEN FLOWERING. THE SUMMER WAS GENERALLY DRY AND WARM, SOMETIMES HOT. CRITICALLY, THE AUTUMN RETURNED TO SEASONABLY COOL TEMPS AND SEVERAL CYCLES OF RAIN RECHARGED THE SOIL AND REFRESHED THE VINES WITHOUT CAUSING SIGNIFICANT ROT ISSUES. WE BEGAN HARVESTING IN THE WILLAMETTE VALLEY ON SEPTEMBER 28 (GEWURZTRAMINER) AND FINISHED WITH GAMAY ON OCTOBER 30, TWO-TO-THREE WEEKS LATER THAN AVERAGE. THE WINES ALREADY DISPLAY A WONDERFUL BALANCE OF FINESSE, DEFINITION, GENEROSITY AND DEPTH, AND THEY WILL CERTAINLY ACHIEVE GREATER SUBTLETY OVER MANY YEARS IN THE CELLAR.

## NOTES ON WINEMAKING

PICKED OCTOBER 16, 2017 AT 23.3 BRUX, 3.19 PH. OPEN TOP 1.5 TON FERMENTERS WITH 20% WHOLE CLUSTERS/WHOLE BERRIES LAYERED IN. COMBINATION OF PUMPOVERS AND PUNCHDOWNS, STARTING AFTER 1 WEEK. PEAK TEMP, 79 F. 17 DAYS TOTAL ON SKINS. PRESSED TO BARREL, WITHOUT SETTLING. AGED 22 MONTHS (INITIAL 12 MONTHS ON LEES) IN BOTH OREGON (50%) AND FRENCH (50%) 228L BARRELS, LESS THAN 5% NEW OAK. RACKED TWICE OVER 22 MONTHS AND BOTTLED UNFINED/UNFILTERED ON SEPTEMBER 4, 2019.

## TASTING NOTES

DUSTY EARTH AND SPICE, BRIGHT CRANBERRY AND CHERRY—MEDIUM FRAME WITH VIBRANT FRESHNESS AND LENGTH—RESOLVED AND INTEGRATED TANNIN STRUCTURE—CLASSIC, COOL-CLIMATE PINOT NOIR!

## ABOUT MARTIN WOODS

OUR WINERY IS SECLUDED IN THE WOODED FOOTHILLS OF OREGON'S COAST RANGE, WITHIN THE MCMINNVILLE AVA. WE FARM AND PARTNER WITH EXCEPTIONAL VINEYARDS IN OREGON TO ARTISANALLY PRODUCE PINOT NOIR, CHARDONNAY, GAMAY, CABERNET FRANC, SYRAH, RIESLING, GRUNER VELTLINER AND ROSÉ. WE STRIVE TO MAKE WINE IN THE VINEYARD, TO PRODUCE DISTINCTIVE WINES WITH AN AUTHENTIC SENSE-OF-PLACE. TO THIS END WE AGE MUCH OF OUR WINE IN OREGON OAK BARRELS (*Quercus garryana*) LOCALLY HARVESTED, AIR-DRIED AND COOPERED. OUR WINES ARE SOUGHT AFTER FOR THEIR GRACEFUL BALANCE, TEXTURAL COMPLEXITY, EXPRESSIVE AROMAS AND LONG-AGING POTENTIAL — ENJOY, SARAH & EVAN MARTIN

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