

PINOT NOIR 2019 KOOSAH VINEYARD

AVA: EOLA-AMITY HILLS

ELEVATION / ASPECT: 820-920 FT, SOUTH-FACING 15% SLOPE

SOILS: VOLCANIC BASALT (PARRETT SERIES)

PLANTED: 2016—INTERMIXED CLONES 37, POMMARD, 943, 777, 115, 114, 667

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 2, 2019

WHOLE CLUSTER: 20%

ELEVAGE: 21 MONTHS IN 228L, AVERAGE BARREL AGE 4-5 YEARS (9% NEW)

BOTTLED: JULY 16, 2021, UNFINED & UNFILTERED, 13.3% ALC.

CASES PRODUCED: 310



THE TERROIR

THE EOLA-AMITY HILLS IS SITUATED TO THE IMMEDIATE EAST OF THE VAN DUZER CORRIDOR, THE "AIR-CONDITIONING" PATHWAY THROUGH THE COAST RANGE WHERE MARINE AIR ENTERS FROM THE WEST AND COOLS THE WILLAMETTE VALLEY. AT THE TOP OF THE AVA SITS KOOSAH VINEYARD, ONE OF THE HIGHEST AND RISKIEST PLANTINGS IN THE WV. THIS "MAGNUM OPUS" PROJECT OF KEVIN CHAMBERS—WHO IS SOMEWHAT OF A LIVING LEGEND OF A VINE GROWER HERE—IS WITHOUT ARGUMENT ONE OF THE MOST THOUGHTFULLY AND METICULOUSLY-PLANTED VINEYARDS IN THE WV. RIPENING HERE IS PATIENT AND FALL RAINS WILL ALMOST ALWAYS THREATEN THE HARVEST (BUT MANY OF OUR VINEYARD SITES ARE THAT WAY TOO AND IT SEEMS TO LEAD TO THE MOST COMPELLING WINES). THE EARLY RESULTS AT KOOSAH ARE STRIKING. AT THE TIME OF THIS WRITING, I AM NOW THREE VINTAGES INTO A RELATIONSHIP WITH THIS FASCINATING SITE. ACID RETENTION IS SHOWING TO BE EXCEPTIONAL, WITH NO LACK OF RICH FRUIT CHARACTER, AND AROMATICS ARE REMARKABLY LIFTED AND EXPRESSIVE. THE PARRETT SOIL (SHALLOW, ROCKY VOLCANIC BASALT) PROVIDES APPROPRIATE STRESS TO THE PLANTS, RESULTING IN SPARSE CANOPIES AND LOOSE CLUSTERS WITH SMALL BERRIES AND THICK SKINS BECAUSE OF PLENTIFUL WIND AND SUN EXPOSURE. THE 2019S ARE THE VERY FIRST WINES FROM KOOSAH AND WITH A HIGHLY TALENTED GROUP OF WINEMAKERS INVOLVED YOU WILL SURELY HERE MORE ABOUT KOOSAH PINOT NOIR AND CHARDONNAY.

THE GROWING SEASON

THE WEATHER IN SEPTEMBER AND OCTOBER LARGELY DETERMINES THE CHARACTER OF THE VINTAGE IN THE WILLAMETTE VALLEY. 2019 WASN'T A PARTICULARLY HOT OR COLD GROWING SEASON, NOR PARTICULARLY WET OR DRY. BUT CONDITIONS TURNED COOL AND MOIST IN EARLY SEPTEMBER, SLOWING THE PACE OF SUGAR ACCUMULATION WHILE ALLOWING PHENOLIC RIPENESS TO ADVANCE. WE PATIENTLY WAITED THROUGH MULTIPLE STORM CYCLES BEFORE THE SUN CAME OUT AGAIN AND A BEAUTIFUL PICKING WINDOW OPENED UP IN LATE SEPTEMBER AND EARLY OCTOBER. A SMALLER THAN AVERAGE CROP REACHED A TERRIFIC BALANCE WITH PERFECT PHENOLIC MATURITY (BROWNING SEEDS AND LIGNIFIED STEMS) ACHIEVED AT LOW SUGAR ACCUMULATIONS (AND THEREFORE LOW ALCOHOLS LEVELS). WHAT THAT TRANSLATES TO IS WINES WITH BOTH FLESH AND BONES, WINES THAT ARE LITHE BUT ENERGETIC, STRUCTURE-DRIVEN WINES WITH COMPLEX TEXTURES, BRIGHT ACIDITY AND A CORE OF ELEGANT FRUIT. 2019 IS A CLASSIC, COOL-CLIMATE OREGON VINTAGE AND WE COULDN'T BE MORE EXCITED ABOUT IT. THE WINES ARE HIGHLY ENJOYABLE NOW AND ALSO HIGHLY CELLAR-WORTHY FOR 10-25+ YEARS

NOTES ON WINEMAKING

PICKED OCTOBER 2, 2019 AT 22.9 BRIX, 3.15 PH. 20% WHOLE CLUSTERS SANDWICHED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 22 DAYS TOTAL ON SKINS. MINIMAL PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 80-85F. SANS SOUF UNTIL JULY 2020. AGED 21 MONTHS ON LEES (NO STIRRING) IN 228L BARRELS, AVERAGE AGE 4-5 YEARS (9% NEW WOOD). RACKED CAREFULLY AND BOTTLED JULY 16, 2021, UNFINED & UNFILTERED, 13.3% ALC.

TASTING NOTES

SWEET CRANBERRY AND POMEGRANATE FRUIT, ACCENTED AND LIFTED WITH SPICE/FLORAL/HERBAL AROMAS—PALATE IS FRESH AND MOUTH-FILLING, WITH VERY FINE-GRAIN TEA-LIKE TANNIN STRUCTURE—LONG AND RESONANT FINISH

ABOUT MARTIN WOODS

A SECLUDED PROPERTY IN THE WOODED FOOTHILLS OF OREGON'S COAST RANGE, WITHIN THE MCMINNVILLE AVA. WE FARM AND PARTNER WITH HIGHLY DISTINCTIVE, LATE-RIPENING VINEYARDS IN THE WILLAMETTE VALLEY TO PRODUCE PINOT NOIR, CHARDONNAY AND GAMAY, AMONG OTHER VARIETALS. WE STRIVE TO FIND THE SOUL OF OUR WINES IN THE VINEYARD, TO PRODUCE AUTHENTIC WINES WITH A CONSISTENT SENSE-OF-PLACE. OUR WINES ARE MOST WARMLY EMBRACED BY SOMMELIERS, CHEFS, WINE GEEKS AND COLLECTORS WHO RECOGNIZE AND APPRECIATE HONEST AND COMPELLING WINES PRESENTING GRACEFUL BALANCE, TEXTURAL COMPLEXITY, TENSION, FRESHNESS, CLEAN AROMATIC LIFT AND LONG CELLARING POTENTIAL. ENJOY & CHEERS—EVAN MARTIN, WINEMAKER/PROPRIETOR

WWW.MARTINWOODSWINERY.COM

TEL. (503) 376-8285

EVAN@MARTINWOODSWINERY.COM

ARTISAN—OREGON—TERROIR