

# PINOT NOIR 2019 JESSIE JAMES VINEYARD

AVA: EOLA-AMITY HILLS

ELEVATION: 675 FT

SOIL SERIES: NEKIA (VOLCANIC BASALT)

PLANTED: 1996—WADENSWIL & POMMARD

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 1, 2019

WHOLE CLUSTER: 15%

ELEVAGE: 21 MONTHS IN 228L, AVERAGE BARREL AGE 4-5 YEARS (8% NEW)

BOTTLED: JULY. 16, 2021, UNFINED & UNFILTERED, 13.2% ALC.

CASES PRODUCED: 278 (750ML x12)



## 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. THE HIGH-DENSITY (2,400 VINES/ACRE), FOUR ACRE PLANTING OF VINES AT JESSIE JAMES IS EAST-FACING AT HIGH ELEVATION—RIPENING HERE IS PATIENT AND HARVEST IS USUALLY THE FIRST WEEK OF OCTOBER. FURTHERMORE, THE VINEYARD IS IN A RAIN SHADOW, ALLOWING THE GRAPES TO REACH PEAK MATURITY WITH LESS RISK OF BOTRYTIS ROT. THE NEKIA SOIL (SHALLOW, ROCKY VOLCANIC BASALT) PROVIDES APPROPRIATE STRESS TO THE PLANTS, RESULTING IN SPARSE CANOPIES AND LOOSE CLUSTERS WITH SMALL BERRIES AND THICK SKINS. THE WINES DISPLAY EXCEPTIONAL DEPTH AND COMPLEXITY OF STRUCTURE AND FRUIT, WITH FRESHNESS AND COMPACT INTENSITY. WE LEASE THE VINEYARD FROM JESSICA AND JAMES LEE, FROM WHOM THE VINEYARD TAKES ITS NAME, AND WE FARM ACCORDING TO ORGANIC PRINCIPLES.

## 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 1, 2019 AT 22.2 BRX, 3.35 PH. 15% WHOLE CLUSTERS SANDWICHED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 20 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. DIAM 10 CORKS. 13.2% ALC., TA 5.3, PH 3.52, RS 0.0 G/L, 13.2% ALC.

## TASTING NOTES

RED-BLACK CHERRIES, EARTH, MINERALS, SPRING FLOWERS, TREE BARK AND SPICE—GENEROUS, JUICY BUT REFINED—A MOUTH-WATERING FINE LINE OF STRUCTURE—HARMONIOUS, RESONANT FINISH, REMARKABLE LENGTH—BOTH COMPLEX AND IMMEDIATELY PLEASURABLE

## 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

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