

PINOT NOIR 2018 BEDNARIK VINEYARD

AVA: WILLAMETTE VALLEY

ELEVATION AND ASPECT: 375-400 FEET, SOUTH-FACING MODERATE SLOPE

SOIL: MARINE SEDIMENTS

VINE AGE AND CLONAL SELECTION: PLANTED 1988, SELF-ROOTED POMMARD

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 2, 2018

WHOLE CLUSTER: 35%

ELEVAGE: 18 MONTHS IN 228L, 8% NEW OAK

BOTTLED: APRIL 15, 2020

CASES PRODUCED: 275



THE TERROIR

BEDNARIK VINEYARD IS SITUATED IN THE FAR NORTHERN WILLAMETTE VALLEY, TUCKED INTO OREGON'S COAST RANGE NEAR THE LITTLE VILLAGE OF CHERRY GROVE. NIGHTS ARE COOL HERE AND THE MATURE (1988) SELF-ROOTED VINES (POMMARD CLONE) ARE PATIENT TO RIPEN. THE SHALLOW, WELL-DRAINED MARINE SEDIMENTARY SOIL PROVIDES THE VINES A BALANCED STRESS, RESULTING IN NATURALLY-RESTRAINED YIELDS, LIMITED CANOPY GROWTH AND LOTS OF AIR-FLOW AND SUN EXPOSURE. THAT RESULTS IN SUN-KISSED GRAPE SKINS AND STEMS AND WELL-DEVELOPED PHENOLOGY, AND ALLOWS FOR THE USE OF MORE WHOLE CLUSTERS IN THE FERMENTATION, LEADING TO PINOT NOIR WITH DELIGHTFULLY LIFTED AROMATICS AND A DISTINCTIVE TEXTURE IN ITS YOUTH, WHICH BECOMES INCREASING SILKY AND SWEET OVER TIME AS THE TANNIN STRUCTURE MELTS. 2018 WAS ONLY OUR SECOND VINTAGE AT BEDNARIK, BUT WE HAVE QUICKLY RECOGNIZED THAT WE ARE EXTREMELY LUCKY TO CLAIM TWO OF THE SIX TOTAL ACRES AT THIS VERY SPECIAL SITE.

THE GROWING SEASON

2018 CONTINUED THE TREND OF A GRADUALLY WARMING CLIMATE IN THE WILLAMETTE, ALTHOUGH THE SUMMER WAS FREE OF SIGNIFICANT HEAT SPIKES, WHICH SPARED THE GRAPES FROM EXCESSIVE STRESS. TOTAL RAINFALL WAS LOWER THAN NORMAL, BUT TIMELY RAINS IN LATE-WINTER AND EARLY-SPRING CHARGED THE SOIL WITH ENOUGH MOISTURE TO CARRY THE VINES THROUGH THE DRY SUMMER. FRUIT SET AND YIELDS WERE NATURALLY LOW AND AN EXTENDED DRY AUTUMN ALLOWED FOR A RELIABLE PICKING SCHEDULE OF CLEAN, BEAUTIFUL FRUIT. THE RESULTING WINES HAVE GENEROSITY AND DEPTH, BUT WITH TREMENDOUS TEXTURAL DEFINITION, FINESSE AND FRESHNESS. THE WINES OFFER A WONDERFUL PRESENTATION TODAY, BUT WILL CERTAINLY GAIN IN COMPLEXITY OVER MANY YEARS IN THE CELLAR — 2018 IS A MARTIN WOODS VINTAGE TO INVEST IN, ACROSS THE ENTIRE RANGE!

NOTES ON WINEMAKING

PICKED OCTOBER 2, 2018 AT 24.1 BRIX, 3.3 PH. 35% WHOLE CLUSTERS INCLUDED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 19 DAYS TOTAL ON SKINS. MINIMAL PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 80-82F. PRESSED DIRECTLY TO BARREL, NO SETTLING. NO SO₂ ADDITION UNTIL ML COMPLETED IN SPRING 2021. AGED 18 MONTHS ON LEES (NO STIRRING) IN OREGON AND FRENCH OAK BARRELS (228L). 8% NEW WOOD. AVERAGE BARREL AGE 4 YEARS. RACKED CAREFULLY AND BOTTLED ON APRIL 15, 2020, UNFINED & UNFILTERED.

TASTING NOTES

LIFTED WHOLE CLUSTER AROMAS, RED FRUITS, WARM SPICE AND FLORAL NOTES — ELECTRIC TEXTURE AND ENERGETIC STRUCTURE — FRESH AND YOUTHFUL

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 DISTINCTIVE, LATE-RIPENING VINEYARDS IN THE WILLAMETTE VALLEY TO PRODUCE PRINCIPALLY PINOT NOIR, CHARDONNAY, AND GAMAY. WE STRIVE TO FIND THE SOUL OF OUR WINES IN THE VINEYARD, TO PRODUCE AUTHENTIC WINES WITH A CONSISTENT SENSE-OF-PLACE. WE FIND THAT OUR WINES ARE MOST WARMLY EMBRACED BY SOMMELIERS, CHEFS, WINE GEEKS AND COLLECTORS, WHO RECOGNIZE AND APPRECIATE GRACEFUL BALANCE, TEXTURAL COMPLEXITY AND TENSION, FRESHNESS AND CLEAN AROMATIC LIFT, YOUTHFUL WINES WITH MANY YEARS AHEAD OF THEM. — EVAN MARTIN, WINEMAKER/PROPRIETOR

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