

GAMAY 2018 WILLAMETTE VALLEY

VINEYARDS: TUALATIN ESTATE (WILLAMETTE VALLEY) AND HAVLIN (VAN DUZER CORRIDOR)

ELEVATION: 300-400 FEET

ASPECTS: MOSTLY SOUTH-FACING, GENTLE TO MODERATE SLOPES

SOILS: MARINE SEDIMENTARY (HAVLIN) AND LOESS (TUALATIN ESATE)

VINE AGE: 10-16 YEARS

CLONAL SELECTION: 284 FROM BEAUJOLAIS

FARMING: DRY-FARMED

HARVEST: SEPTEMBER 30 AND OCTOBER 20, 2018

BOTTLED: SEPTEMBER 4, 2019

CASES PRODUCED: 650



THE TERROIR

TUALATIN ESTATE IS SITUATED IN THE FAR NORTHWESTERN CORNER OF THE WILLAMETTE, FRAMED BY THE COAST RANGE TO THE IMMEDIATE WEST. HAVLIN VINEYARD SITS SQUARELY IN THE DELTA 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 COOLING INFLUENCE OF THESE PERSISTENT WINDS MAKES FOR GRAPES THAT PATIENTLY ATTAIN FULL PHENOLIC MATURITY WHILE RETAINING BRIGHT ACIDITY AND FRESH FRUIT CHARACTER. THE WILLAMETTE VALLEY IS TRULY A HOME-AWAY-FROM-HOME FOR GAMAY.

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 A DRY SUMMER. AN UNUSUALLY EXTENDED DRY AUTUMN ALLOWED FOR A RELIABLE PICKING SCHEDULE, ALTHOUGH DRY WINDS IN LATE-SEPTEMBER ACCELERATED SUGAR ACCUMULATION SO WHEN PICKING COMMENCED IT CONTINUED WITH HASTE! THE WINES HAVE GENEROSITY AND DEPTH, BUT WITH TREMENDOUS DEFINITION, FINESSE AND FRESHNESS. THE 2018S WILL GAIN IN COMPLEXITY OVER MANY YEARS IN THE CELLAR.

NOTES ON WINEMAKING

PICKING OCCURED AT TUALATIN ESTATE ON SEPTEMBER 30 AT 24.6 BRIX, 3.35 pH. HAVLIN WAS PICKED ON OCTOBER 20 AT 22.3 BRIX, 3.15 pH. CARBONIC FERMENTATION FOR 30% OF TOTAL TONNAGE, 4 WEEKS DURATION IN ENCLOSED TANKS. THE REMAINDER IN MACROBIN FERMENTERS (OPEN TOP 1.5 TON) WITH 35% WHOLE CLUSTERS/WHOLE BERRIES (PARTIAL CARBONIC), WITH 16 DAYS TOTAL ON SKINS. MINIMAL COMBINATION OF PUMPOVERS AND PUNCHDOWNS THROUGHOUT. PEAK TEMPS, 78-80 F. AGED 10 MONTHS (CELLAR TEMP 55-58 F) ON GROSS LEES IN 9 TO 21-YEAR-OLD FRENCH AND OREGON OAK BARRELS (228L). BOTTLED UNFINED ON SEPTEMBER 4, 2019. TA 5.7 G/L, PH 3.45, VA 0.59 G/L, TSO2 53PPM, MALIC 0.0, SUGAR 0.0, ALC. 13.5%

TASTING NOTES

WILD STRAWBERRY, MULLING SPICE, LIFTED FLORAL TONES — SWEET JUICY RED FRUIT WITH PERSISTENT FRESHNESS — SILKY TEXTURE, GENTLE STRUCTURE — SERVE COOL, NOT COLD, WITH DIVERSE CUISINE...OR SIMPLY ENJOY THE IMMENSE PLEASURE OF THIS WINE ON ITS OWN

ABOUT MARTIN WOODS

MARTIN WOODS WINERY IS SECLUDED IN THE WOODED FOOTHILLS OF OREGON'S COAST RANGE MOUNTAINS, WITHIN THE MCMINNVILLE AVA. WE FARM AND PARTNER WITH EXCEPTIONAL, LATE-RIPENING VINEYARDS EXCLUSIVELY IN OREGON TO PRODUCE WORLD CLASS PINOT NOIR, CHARDONNAY AND GAMAY. WE STRIVE TO MAKE WINE IN THE VINEYARD, BRINGING FORWARD HIGHLY DISTINCTIVE WINES WITH AN AUTHENTIC SENSE-OF-PLACE. TO THIS END WE RAISE MUCH OF OUR WINE IN OREGON OAK BARRELS (QUERCUS GARRYANA) LOCALLY HARVESTED, AIR-DRIED AND COOPERED, AND DELICATELY AND CAREFULLY TOASTED. OUR WINES ARE SOUGHT AFTER FOR THEIR GRACEFUL BALANCE, TEXTURAL COMPLEXITY, VARIETAL EXPRESSIVENESS AND CELLARING POTENTIAL. — EVAN & SARAH MARTIN

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