

PINOT NOIR 2018 JESSIE JAMES VINEYARD

AVA: EOLA-AMITY HILLS

ELEVATION / ASPECT: 675 FEET, SOUTH-EAST FACING, GENTLE TO MODERATE SLOPE

SOILS: VOLCANIC BASALT (NEKIA SERIES)

VINE AGE AND CLONAL SELECTIONS: PLANTED 1996, POMMARD AND WADENSWIL

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 2, 2018

WHOLE CLUSTER: 20%

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

BOTTLED: APRIL 15, 2020

CASES PRODUCED: 275



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. 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 INTENSITY. WE LEASE AND CO-FARM THE VINEYARD WITH BEAUX FRERES, WHO SHARE OUR PASSION AND EXCITEMENT FOR THIS VINEYARD OWNED BY JESSICA AND JAMES LEE, FROM WHOM THE VINEYARD TAKES ITS NAME.

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 3, 2018 AT 23.6 BRIX, 3.25 PH. 20% WHOLE CLUSTERS INCLUDED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 21 DAYS TOTAL ON SKINS. MINIMAL PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 80-84F. 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

COMPACT RED FRUIT, SPICE AND FLORAL AROMAS — FRESH, MOUTHFILLING, FINE-GRAIN TANNIN STRUCTURE — WILL BECOME VERY COMPLEX WITH EXTENDED AGING

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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