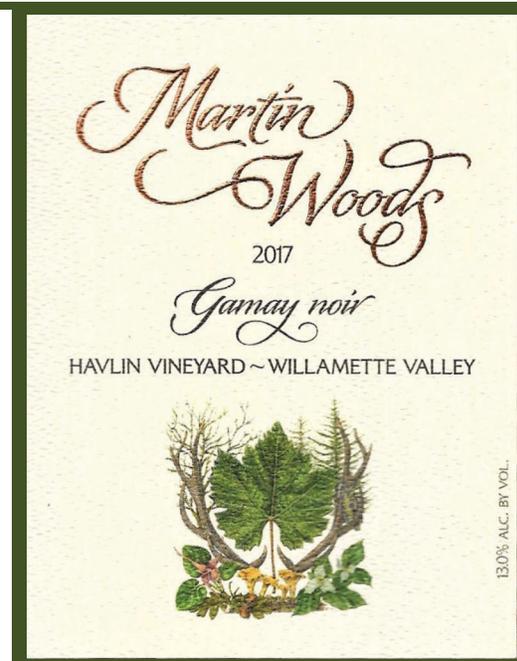


GAMAY 2017 HAVLIN VINEYARD

AVA: VAN DUZER CORRIDOR
ELEVATION: 350 FEET
ASPECT: SOUTHWEST, MODERATE SLOPE
SOIL: MARINE SEDIMENTS, WITH IRONSTONE
VINE AGE: PLANTED 2011
CLONAL SELECTION: 284 FROM BEAUJOLAIS
FARMING: LIVE CERTIFIED, DRY-FARMED
HARVEST: OCTOBER 30, 2017
BOTTLED: JULY 26, 2018 UNFINED & UNFILTERED
CASES PRODUCED: 100



THE TERROIR

HAVLIN VINEYARD IS ONE OF THE LATEST RIPENING SITES IN THE WILLAMETTE VALLEY, DUE TO ITS POSITION IN THE VAN DUZER CORRIDOR, THE "AIR-CONDITIONING" PATHWAY THROUGH THE COAST RANGE WHERE MARINE AIR ENTERS FROM THE WEST AND COOLS THE WILLAMETTE VALLEY. GRAPES THERE DEVELOP THICK SKINS AND RETAIN BRIGHT ACIDITY AS A RESULT OF THE CONSISTENT WIND. SHALLOW, MARINE SEDIMENTARY SOIL IN THE GAMAY BLOCK PROVIDES BALANCED STRESS TO THE VINES, MAKING FOR A SPARSE CANOPY WITH LOTS OF SUN EXPOSURE AND AIRFLOW, AND RESULTING IN HARVESTS OF LOOSE CLUSTERS WITH UNUSUALLY SMALL BERRIES. GAMAY FROM HAVLIN VINEYARD IS EXCEPTIONALLY COMPACT AND STRUCTURED.

THE GROWING SEASON

THE WINTER OF 2017 BROUGHT A DELUGE OF RAIN AND THE SPRING WAS COOL AND WET, DELAYING BUD BREAK AND THEN FLOWERING. THE SUMMER WAS GENERALLY DRY AND WARM, SOMETIMES HOT. CRITICALLY, THE AUTUMN RETURNED TO SEASONABLY COOL TEMPS AND SEVERAL CYCLES OF RAIN RECHARGED THE SOIL AND REFRESHED THE VINES WITHOUT CAUSING SIGNIFICANT ROT ISSUES. WE BEGAN HARVESTING IN THE WILLAMETTE VALLEY ON SEPTEMBER 28 (GEWURZTRAMINER) AND FINISHED WITH GAMAY ON OCTOBER 30, TWO-TO-THREE WEEKS LATER THAN AVERAGE. THE WINES ALREADY DISPLAY A WONDERFUL BALANCE OF FINESSE, DEFINITION, GENEROSITY AND DEPTH, AND THEY WILL CERTAINLY ACHIEVE GREATER SUBTLETY OVER MANY YEARS IN THE CELLAR.

NOTES ON WINEMAKING

PICKED OCTOBER 30, 2017 AT 21.5 BRX, 3.25 PH. MACROBIN FERMENTERS (OPEN TOP 1.5 TON) WITH 35% WHOLE CLUSTERS/WHOLE BERRIES. 14 DAYS TOTAL ON SKINS. COMBINATION OF PUMPOVERS AND PUNCHDOWNS. PEAK TEMP, 82 F. PRESSED TO BARREL, NO SETTLING. AGED 9 MONTHS ON GROSS LEES IN 8-YEAR OLD FRENCH BARRELS (228L). RACKED CAREFULLY AND BOTTLED UNFINED/UNFILTERED ON JULY 26, 2018.

TASTING NOTES

SPICE AND RED FRUIT, CRUNCHY, CONCENTRATED CRANBERRY, VERY JUICY BRIGHT ACID, ESPECIALLY DEEP AND TEXTURED

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 EXCEPTIONAL, LATE-RIPENING VINEYARDS IN THE WILLAMETTE VALLEY TO PRODUCE PINOT NOIR, CHARDONNAY, GAMAY, CABERNET FRANC, RIESLING, GRUNER VELTLINER AND ROSÉ. WE STRIVE TO MAKE WINE IN THE VINEYARD, TO PRODUCE 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. OUR WINES ARE SOUGHT AFTER FOR THEIR GRACEFUL BALANCE, TEXTURAL DEPTH, EXPRESSIVE AROMAS AND LONG-AGING POTENTIAL — EVAN & SARAH MARTIN

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