

# ROSÉ 2017 WILLAMETTE VALLEY

## VINEYARDS (AVA)

HAVLIN (VAN DUZER CORRIDOR), TUALATIN ESTATE (WILLAMETTE VALLEY),  
MCLVOR (YAMHILL-CARLTON), HYLAND (MCMINNVILLE)

## CÉPAGE

40% PINOT NOIR (HAVLIN), 25% GAMAY (TUALATIN ESTATE),  
25% GEWÜRZTRAMINER (MCLVOR), 10% RIESLING (HYLAND)

## SOIL

MARINE SEDIMENTARY (HAVLIN & MCLVOR), LOESS (TUALATIN ESTATE), VOLCANIC (HYLAND)

## VINE AGE

HYLAND (45 YEARS, OWN-ROOTED), MCLVOR (40 YEARS, ESTIMATED, OWN-ROOTED)  
TUALATIN ESTATE (14 YEARS), HAVLIN (8 YEARS)

## CASES PRODUCED

375

## THE TERROIR

A BLEND OF AVAs, SOILS AND VARIETALS SHOWCASING THE GENUINE COOL-CLIMATE SIGNATURE OF THE WILLAMETTE VALLEY. HYLAND, MCLVOR AND TUALATIN ESTATE VINEYARDS ARE SITUATED ON THE WESTERN EDGE OF THE VALLEY IN THE FOOTHILLS OF THE COAST RANGE MOUNTAINS, WHERE NIGHTTIME TEMPERATURES ARE ESPECIALLY COOL. HAVLIN VINEYARD SITS IN THE DIRECT PATH OF MARINE AIR BLOWING THROUGH THE VAN DUZER GAP, MAKING THE VAN DUZER CORRIDOR THE LATEST-RIPENING AVA IN OREGON.

## 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

HARVESTED SEPTEMBER 28 — OCTOBER 30, 2017. THE PINOT NOIR WAS WHOLE-CLUSTER PRESSED IMMEDIATELY FOLLOWING AN EARLY MORNING PICK. FOR THE GAMAY, A SAIGNÉE WAS PERFORMED AFTER TWO DAYS ON THE SKINS IN FERMENTER. BOTH THE GEWURZTRAMINER AND RIESLING WERE DE-STEMMED, THEN COLD-MACERATED ON THE SKINS FOR 4 DAYS PRIOR TO PRESSING TO INCREASE THE AROMATIC AND TEXTURAL INTENSITY. ALL COMPONENTS WERE FERMENTED AND AGED INDEPENDENTLY IN NEUTRAL BARRELS AND BREATHABLE FLEXTANKS. BLENDING WAS COMPLETED IN THE SPRING, WITH A GOAL OF ACHIEVING TEXTURAL BALANCE, DEPTH AND COMPLEXITY. BOTTLED ON MAY 4: TA 7.2 — PH 3.18 — MALIC ACID 1.4 G/L — RESIDUAL SUGAR 2.3 G/L — ALC 13.0%

## TASTING NOTES

STRIKINGLY FRESH & FLORAL WITH AERATION — SWEET RED FRUITS, SUBSTANTIAL WEIGHT, VIBRANT ACID — DRY, SALINE, UMAMI TEXTURE — 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 EXCEPTIONAL, LATE-RIPENING VINEYARDS IN OREGON 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

