

GRUNER VELTLINER 2019 HAVLIN VINEYARD

AVA: VAN DUZER CORRIDOR

ELEVATION: 350 FEET, GENTLE SLOPE

SOIL SERIES: STEIWER (GLACIOLACUSTRINE DEPOSITS MIXED WITH LOAMY WEATHERED SEDIMENTARY ROCK)

VINE AGE: 6 YEARS

FARMING: DRY-FARMED, LIVE CERTIFIED

HARVEST: OCTOBER 11, 2019

ELEVAGE: 22 MONTHS, SUR LIE, OLD NEUTRAL COOPERAGE

BOTTLED: JULY 15, 2021 WITHOUT FINING, 12.1% ALC.

CASES PRODUCED: 245



THE TERROIR

HAVLIN VINEYARD IS SITUATED SQUARELY WITHIN THE VAN DUZER CORRIDOR, A LOW GAP IN OREGON'S COAST RANGE THAT ACTS AS AN AIR-CONDITIONING CORRIDOR THROUGH WHICH MARINE AIR FLOWS INTO THE WILLAMETTE VALLEY FROM THE PACIFIC OCEAN, 30 MILES TO THE WEST. COOL AIR AND PERSISTENT WIND FLOWS THROUGH THIS NEIGHBORHOOD, MODERATING TEMPERATURES, SLOWING RIPENING AND ALLOWING FOR RETENTION OF FRESH ACIDITY AND DELICACY OF FLAVOR. SHALLOW, MARINE SEDIMENTS WITH UNUSUAL INTRUSIONS OF IRONSTONE AT HAVLIN VINEYARD PROVIDE STRESS TO THE VINES, MAKING FOR A SPARSE CANOPY WITH LOTS OF SUN EXPOSURE AND AIRFLOW. OWNED AND FARMED BY JEFF HAVLIN, A VERY COLORFUL FELLOW LIKE THE SURROUNDING SCENERY.

THE GROWING SEASON

THE WEATHER IN SEPTEMBER AND OCTOBER LARGELY DETERMINES THE CHARACTER OF THE VINTAGE IN THE WILLAMETTE VALLEY. 2019 WASN'T A PARTICULARLY HOT OR COLD GROWING SEASON, NOR PARTICULARLY WET OR DRY. BUT CONDITIONS TURNED COOL AND MOIST IN EARLY SEPTEMBER, SLOWING THE PACE OF SUGAR ACCUMULATION WHILE ALLOWING PHENOLIC RIPENESS TO ADVANCE. WE PATIENTLY WAITED THROUGH MULTIPLE STORM CYCLES BEFORE THE SUN CAME OUT AGAIN AND A BEAUTIFUL PICKING WINDOW OPENED UP IN LATE SEPTEMBER AND EARLY OCTOBER. A SMALLER THAN AVERAGE CROP REACHED A TERRIFIC BALANCE WITH PERFECT PHENOLIC MATURITY (BROWNING SEEDS AND LIGNIFIED STEMS) ACHIEVED AT LOW SUGAR ACCUMULATIONS (AND THEREFORE LOW ALCOHOLS LEVELS). WHAT THAT TRANSLATES TO IS WINES WITH BOTH FLESH AND BONES, WINES THAT ARE LITHE BUT ENERGETIC, STRUCTURE-DRIVEN WINES WITH COMPLEX TEXTURES, BRIGHT ACIDITY AND A CORE OF ELEGANT FRUIT. 2019 IS A CLASSIC, COOL-CLIMATE OREGON VINTAGE AND WE COULDN'T BE MORE EXCITED ABOUT IT. THE WINES ARE HIGHLY ENJOYABLE NOW AND ALSO HIGHLY CELLAR-WORTHY FOR 10-25+ YEARS

NOTES ON WINEMAKING

HARVESTED OCT. 11, 2019 AT 20.1 BRIX, 3.02 PH. 4 DAY PRE-FERMENTATION SKIN AND STEM MASCERATION. GENTLE PRESS CYCLE, SHORT OVERNIGHT SETTLING, LEES TAKEN TO TANK FOR FERMENTATION; NO YEAST INTRODUCED. WINE AND LEES MOVED TO 20+ YEAR OLD 228L COOPERAGE FOR LONG 22 MONTH ELEVAGE. PARTIAL MALOLACTIC FERMENTATION (NOT COMPLETE); RACKED CLEAN AND BOTTLED UNFINED ON JULY 15, 2021. DIAM 10 CORKS. 12.1% ALC., TA 6.7, PH 3.14, MALIC 0.94 G/L, RS 0.4 G/L.

TASTING NOTES

FLINT, ASIAN PEAR, PRESERVED LEMON, WHITE PEPPER—DELICATE TEXTURE, FRESH & BRIGHT WITH GENTLE CREAMY LEESINESS—DRY, HARMONIOUS FINISH

ABOUT MARTIN WOODS

A SECLUDED PROPERTY IN THE WOODED FOOTHILLS OF OREGON'S COAST RANGE, WITHIN THE MCMINNVILLE AVA. WE FARM AND PARTNER WITH HIGHLY DISTINCTIVE, LATE-RIPENING VINEYARDS IN THE WILLAMETTE VALLEY TO PRODUCE PINOT NOIR, CHARDONNAY AND GAMAY, AMONG OTHER VARIETALS. WE STRIVE TO FIND THE SOUL OF OUR WINES IN THE VINEYARD, TO PRODUCE AUTHENTIC WINES WITH A CONSISTENT SENSE-OF-PLACE. OUR WINES ARE MOST WARMLY EMBRACED BY SOMMELIERS, CHEFS, WINE GEEKS AND COLLECTORS WHO RECOGNIZE AND APPRECIATE HONEST AND COMPELLING WINES PRESENTING GRACEFUL BALANCE, TEXTURAL COMPLEXITY, TENSION, FRESHNESS, CLEAN AROMATIC LIFT AND LONG CELLARING POTENTIAL. ENJOY & CHEERS—EVAN MARTIN, WINEMAKER/PROPRIETOR

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