

CABERNET FRANC 2017

AVA: WALLA WALLA VALLEY, OREGON

ELEVATION: 950 FEET

SOIL: ELLISFORD SILT LOAM

VINE AGE: PLANTED 1998 (SEVEN HILLS), 2003 (McCLELLAN ESTATE)

CLONAL SELECTION: CLONE 1, SELF-ROOTED

HARVEST: SEPTEMBER 19, 2017

BOTTLED: APRIL 24, 2019, UNFINED & UNFILTERED

CASES PRODUCED: 190



THE TERROIR

SEVEN HILLS VINEYARD IS A HISTORIC VINEYARD IN THE WALLA WALLA VALLEY AVA, ON THE OREGON SIDE OF THE BORDER. THE ORIGINAL VINES WERE PLANTED IN 1982 BY THE McCLELLAN FAMILY, WHO ALSO PLANTED (IN 2003) ANOTHER VINEYARD IMMEDIATELY ADJACENT TO SEVEN HILLS, CALLED McCLELLAN ESTATE. THE VINES AT BOTH VINEYARDS ARE SELF-ROOTED IN ELLISFORD SILT LOAM. CAREFUL MANAGEMENT LEADS TO BALANCED CANOPY GROWTH AND MODERATE YIELDS, WITH CABERNET FRANC CLUSTERS HAVING GOOD SPACING, AIR FLOW AND SUN EXPOSURE. ALTERNATING LONG SUMMER DAYS (WITH AMPLE SUNLIGHT DUE TO NORTHERN LATITUDE, 46 DEGREES N) AND COLD NIGHTS LEAD TO GRAPES WITH A WONDERFUL BALANCE OF FRUIT AND STRUCTURE.

THE GROWING SEASON

FOLLOWING A COLD WINTER, THE SPRING BROUGHT GOOD MOISTURE AND MODERATELY COOL TEMPS. THE SUMMER OFFERED AMPLE WARMTH, BEFORE THE FALL RETURNED TO SEASONABLY MILD TEMPS, ALLOWING FOR RELIABLE DEVELOPMENT OF BALANCED FLAVORS.

NOTES ON WINEMAKING

HARVESTED EARLY MORNING SEPTEMBER 19, 2017 AT 23.0 BRIX, BROWN SEEDS AND RIPE STEMS AND SKINS. THREE DIFFERENT FERMENTATIONS WERE UTILIZED: 100% DESTEMMED (OPEN TOP, 1.5 TON MACROBIN), 50% WHOLE CLUSTER (OPEN TOP, 1.5 TON MACROBIN) AND 100% CARBONIC (1 TON CLOSED TOP). PEAK TEMPERATURES OF 80-82 F; 16 DAYS ON SKINS FOR OPEN TOPS, 5 WEEKS FOR CARBONIC FERMENT. PRESSED DIRECTLY TO BARREL, NO SETTLING. 18-MONTH ELEVEGE: AGED ON LEES FOR 11 MONTHS IN 3-4 YEAR OLD COOPERAGE, FOLLOWED BY AN ADDITIONAL 7 MONTHS IN FLEXTANKS. BOTTLED UNFINED & UNFILTERED ON APRIL 24, 2019. TA 5.7 — pH 3.73 — ALC 13.3

TASTING NOTES

CLASSIC AND TRANSPARENT AROMAS, UNOBSCURED BY OAK — FRESH, RIPE, COMPACT RED FRUIT — STRUCTURED BUT LITHE, WITH WITH DEPTH, BREADTH AND LENGTH ON THE PALATE — VERY CELLAR WORTHY

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, SYRAH, 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

WWW.MARTINWOODSWINERY.COM

TEL. (503) 376-8285

EVAN@MARTINWOODSWINERY.COM

ARTISAN — OREGON — TERROIR