

CABERNET FRANC 2018 WALLA WALLA VALLEY — OREGON

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 14, 2018

WHOLE CLUSTER: 35%

ELEVAGE: 18 MONTHS, 3-5 YEAR OLD FRENCH OAK 228L (NO NEW WOOD)

BOTTLED: APRIL 24, 2019, WITHOUT FINING

CASES PRODUCED: 275



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, AIRFLOW 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 DELICATE FRUIT, ACIDITY AND STRUCTURE.

THE GROWING SEASON

"2018 WAS A DESIRABLE VINTAGE FROM START TO FINISH IN THE WALLA WALLA AVA. THE VINES EASED INTO DORMANCY AND NO SUB-ZERO TEMPERATURES WERE SEEN IN THE WINTER OF 2017–2018. BUD BREAK DATES WERE NORMAL. THERE WERE MINIMAL SPRING FROST THREATS POST-BUD BREAK. WARM AND CONSISTENT TEMPERATURES MAINTAINED THROUGH MAY, WHICH BROUGHT A SLIGHTLY EARLY, BUT VERY EVEN BLOOM, RESULTING IN GOOD FRUIT SET. SUMMER TEMPERATURES COOLED TO SLIGHTLY BELOW AVERAGE, SLOWING DOWN DEGREE DAY ACCUMULATION AND SETTING UP THE VINES FOR EXCELLENT AND STRESS-FREE GROWING CONDITIONS. DESPITE THE COOLER-THAN-AVERAGE SUMMER TEMPERATURES, THERE WAS NO PRECIPITATION FOR MONTHS ALLOWING GROWERS TO EASILY CONTROL CANOPIES AND HAVE LITTLE MILDEW PRESSURE. DUE TO THE EVEN BUD BREAK AND BLOOM WITH CONSISTENT TEMPERATURES, VERY EVEN VERAISON AND RIPENING WAS ALSO SEEN. TEMPERATURES REMAINED COOLER THAN NORMAL THROUGH HARVEST, ALLOWING FOR RELIABLE PICKING WINDOWS OF IDEAL FRUIT." SADIE DRURY, VINEYARD MANAGER, SEVEN HILLS VINEYARD

NOTES ON WINEMAKING

HARVESTED EARLY MORNING SEPTEMBER 14, 2018 AT 21.7–23.0 BRIX, WITH BROWN SEEDS AND RIPE STEMS AND SKINS. OPENTOP 1.5 TON FERMENTERS WITH 45% WHOLE CLUSTERS. PEAK TEMPERATURES OF 80-82F. 24–31 TOTAL DAYS ON SKINS. PRESSED TO TANK TO SETTLE OVERNIGHT, THEN RACKED OFF GROSS LEES TO BARREL. 18-MONTH ELEVAGE IN 3-5 YEAR OLD COOPERAGE. BOTTLED WITHOUT FINING ON APRIL 24, 2019. TA 5.7 — pH 3.68 — ALC 13.0%

TASTING NOTES * OUR GOAL FOR THIS PROJECT IS TO PRODUCE CABERNET FRANC THAT BRINGS TO MIND THE LOIRE VALLEY CLASSIC, TRANSPARENT AROMAS — WHITE PEPPER, HERBS AND DUST — FRESH, SILKY RED FRUIT — BALANCED STRUCTURE, LITHE AND GENTLE, WITH WITH LENGTH ON THE PALATE — WILL GAIN IN COMPLEXITY OVER MANY YEARS IN THE CELLAR

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

WWW.MARTINWOODSWINERY.COM

TEL. (503) 376-8285

EVAN@MARTINWOODSWINERY.COM

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