

CHARDONNAY 2017 YAMHILL VALLEY VINEYARD

AVA: McMINNVILLE

ELEVATION: 350-450 FEET

ASPECT: SOUTH, STEEP SLOPE

SOIL: VOLCANIC

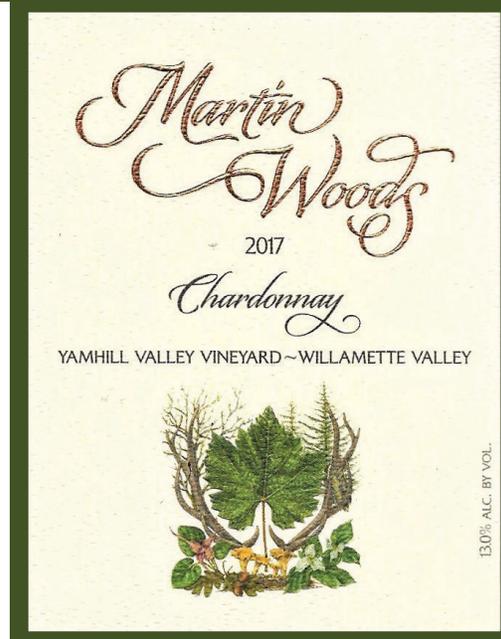
VINE AGE: PLANTED 2003

CLONAL SELECTION: DIJON 76 & 95

HARVEST: OCTOBER 15, 2017

BOTTLED: JULY 26, 2018

CASES PRODUCED: 200



THE TERROIR

YAMHILL VALLEY VINEYARD IS POSITIONED WITHIN THE McMINNVILLE AVA IN THE FOOTHILLS OF THE COAST RANGE, ALONG THE EDGE OF THE VAN DUZER CORRIDOR — THE "AIR-CONDITIONING" PATHWAY THROUGH THE COAST RANGE WHERE COOL MARINE AIR POURS IN FROM THE OCEAN 30 MILES AWAY. THE COOLING WINDS AND COOL MOUNTAIN AIR TRANSLATE TO CHARDONNAY WITH REFRESHING, SOMETIMES ELECTRIC, ACIDITY. THE SHALLOW VOLCANIC SOIL AND STEEP, SOUTH-FACING SLOPE OF THE FROMAGE BLOCK HAS LITTLE WATER HOLDING CAPACITY, CAUSING STRESS TO THE VINES AND RESULTING IN A SPARSE CANOPY AND LOOSE CLUSTERS OF UNUSUALLY SMALL, SUN-KISSED, THICK-SKINNED BERRIES, GIVING DEPTH AND TEXTURE TO THE WINE. OUR GOAL FOR CHARDONNAY IS TO ACHIEVE A TENSION BETWEEN EXPRESSIVE FRUIT AND VIBRANT ACIDITY, BETWEEN SUBSTANCE AND DELICACY. YAMHILL VALLEY VINEYARD IS GIVING US THE OPPORTUNITY TO FIND THAT DELIGHTFUL BALANCE POINT.

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 15, 2017 AT 21.1 BRUX, 3.15 PH. WHOLE-CLUSTER PRESSED, 36-HOUR SETTLING, NO SO₂. FERMENTED AND AGED ON LEES FOR 9 MONTHS IN OREGON OAK BARRELS (228L & 400L), NO STIRRING. PRIMARY AND ML COMPLETED BY APRIL. RACKED CAREFULLY AND BOTTLED ON JULY 26, 2018, UNFINED & UNFILTERED.

TASTING NOTES

OPEN, NOT REDUCTIVE — PEAR, LEMON — SILKY AND SEAMLESS — BOTH DELICATE AND SUBSTANTIAL — REFRESHING AND LONG

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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