

CABERNET FRANC 2019 WALLA WALLA VALLEY, OREGON

AVA: WALLA WALLA VALLEY

VINEYARDS: SEVEN HILLS G8 BLOCK; McCLELLAN ESTATE

ELEVATION: 950 FT

SOIL SERIES: ELLISFORDE (WINDBLOWN LOESS OVER LUCUSTRINE SEDIMENTS)

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

HARVEST: SEPT. 19+20, 2019

WHOLE CLUSTER: 30%

ELEVAGE: 21 MONTHS IN OLDER BARRELS (228L) SUR LIE

BOTTLED: JULY 16, 2021, UNFINED & UNFILTERED, 13.1% ALC.

CASES PRODUCED: 328 (750ML X 12)



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 FRUIT, ACIDITY AND STRUCTURE.

THE GROWING SEASON

WINTER SNOW ACCUMULATIONS IN FEBRUARY AND COLD TEMPS DELAYED BUD BREAK, FOLLOWED BY A PLEASANT SUMMER WITHOUT HEAT SPIKES. TOTAL GROWING DEGREE DAYS WERE LOWER THAN RECENT YEARS. IT LOOKED LIKE AN IDEAL AND EASY HARVEST APPROACHING, BUT THEN SIGNIFICANTLY COLDER THAN NORMAL TEMPERATURES ARRIVED IN SEPTEMBER, ALONG WITH MULTIPLE STORM CYCLES (UNUSUAL FOR THIS AREA OF EASTERN OREGON AT THIS TIME OF YEAR) DELAYING PICK DATES. ALAS, THIS ALLOWED PHENOLOGIC RIPENESS TO ADVANCE, WHILE BRIX ACCUMULATION AND POTENTIAL ALCOHOL STALLED...AN IDEAL SCENARIO IN OUR OPINION. CABERNET FRANC ATTAINED BEAUTIFUL FLAVORS AND SYRAH REACHED IDEAL MATURATION JUST AHEAD OF EARLY AUTUMN FROSTS IN THE BEGINNING OF OCTOBER, WHICH BROUGHT THE GROWING SEASON TO A QUICK CLOSE. 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

PICKED SEPT. 19+20, 2019 AT 21.8 - 22.9 BRIX, 3.39 - 3.48 pH. 30% WHOLE CLUSTERS SANDWICHED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 23 DAYS TOTAL ON SKINS. MINIMAL PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 76-80F. AGED 21 MONTHS ON LEES (NO STIRRING) IN 228L BARRELS, AVERAGE AGE 5-7 YEARS OLD. SANS SOUF UNTIL JULY 2020. RACKED CAREFULLY AND BOTTLED JULY 16, 2021, UNFINED & UNFILTERED, DIAM 10 CORKS, 13.1% ALC., TA 5.7, pH 3.75, RS 0.0 G/L

TASTING NOTES

CLASSIC, VARIETALLY PURE AROMAS...WHITE PEPPER, GARDEN HERBS, RED-BLACK FRUITS—JUICY, FLESHY, REFRESHING—ELEGANT BALANCE, REFINED STRUCTURE, DRY RESONANT FINISH—WILL GAIN IN COMPLEXITY AND SUBTLETY OVER MANY (20+) YEARS IN THE CELLAR

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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