

CHARDONNAY 2018 WILLAMETTE VALLEY

VINEYARDS — SUB-AVA — SOIL TYPE — % OF BLEND

1. YAMHILL VALLEY VINEYARD — McMinnville — Volcanic Basalt — 55%
2. HAVLIN VINEYARD — Van Duzer Corridor — Marine Sediments — 45%

ELEVATION: 350-500 FEET

VINE AGE: 8 TO 17 YEARS

CLONAL SELECTIONS: DIJON 76 & 95

HARVEST DATES: SEPTEMBER 25-28, 2018

ÉLEVAGE: 11 MONTHS ON LEES IN 228 AND 400 LITER OREGON OAK BARRELS (1 TO 21 YEARS OLD)

BOTTLED UNFINED: SEPTEMBER 3, 2019

CASES PRODUCED: 630



THE TERROIR

YAMHILL VALLEY VINEYARD IS POSITIONED WITHIN THE McMinnville AVA IN THE FOOTHILLS OF OREGON'S COAST RANGE MOUNTAINS. JUST A SHORT DISTANCE (LESS THAN 10 MILES) TO THE SOUTH IS HAVLIN VINEYARD, POSITIONED CENTRALLY WITHIN THE VAN DUZER CORRIDOR (THE WILLAMETTE'S NEWEST SUB-AVA). THE VAN DUZER CORRIDOR IS AN "AIR-CONDITIONING" PATHWAY THROUGH THE COAST RANGE WHERE COOL MARINE AIR WORKS ITS WAY INTO THE WILLAMETTE VALLEY FROM THE OCEAN 30 MILES TO THE WEST. THE MARINE WINDS AND COOL MOUNTAIN AIR IN THESE NEIGHBORING VINEYARDS TRANSLATE TO CHARDONNAY THAT IS FRESH AND TAUGHT. THE SHALLOW VOLCANIC SOIL AT YAMHILL VALLEY VINEYARD GIVES CHARDONNAY WITH RICH FRUIT EXPRESSION AND VERY TENSE ACIDITY, WHILE THE OLD MARINE SEDIMENTS AT HAVLIN VINEYARD GIVE SUBTLE SALINE AND MINERAL QUALITIES. OUR GOAL FOR CHARDONNAY IS TO ACHIEVE A DELIGHTFUL AND LINGERING TENSION BETWEEN EXPRESSIVE FRUIT AND VIBRANT ACIDITY, A LONG-LIVED WINE WITH BOTH DEPTH AND DELICACY, AN HONEST EXPRESSION OF PLACE.

THE GROWING SEASON

2018 CONTINUED THE TREND OF A SLOWLY WARMING CLIMATE IN THE WILLAMETTE, ALTHOUGH THE SUMMER WAS FREE OF SIGNIFICANT HEAT SPIKES, WHICH SPARED THE GRAPES FROM EXCESSIVE STRESS. TOTAL RAINFALL WAS LOWER THAN NORMAL, BUT TIMELY RAINS IN LATE-WINTER AND EARLY-SPRING CHARGED THE SOIL WITH ENOUGH MOISTURE TO CARRY THE VINES THROUGH THE DRY SUMMER. AN EXTENDED DRY AUTUMN ALLOWED FOR AN EASY PICKING SCHEDULE, ALTHOUGH DRY WINDS IN MID-SEPTEMBER ACCELERATED SUGAR ACCUMULATION SO WHEN PICKING COMMENCED IN LATE-SEPTEMBER, IT CONTINUED WITH HASTE. THE WINES HAVE GENEROSITY AND DEPTH, BUT WITH DEFINITION AND FINESSE AND FRESHNESS. THEY WILL CERTAINLY GAIN IN COMPLEXITY OVER MANY YEARS IN THE CELLAR.

NOTES ON WINEMAKING

PICKED EARLY MORNING SEPTEMBER 25, 27 AND 28, 2018 AT 21.3 TO 22.1 BRX, 3.09 TO 3.17 PH. WHOLE-CLUSTER PRESSED, NO SO₂, OVERNIGHT SETTLING BEFORE CARRYING JUICE AND LEES TO BARREL. FERMENTED AND AGED ON LEES (NO STIRRING) FOR 11 MONTHS IN OREGON OAK (*Q. garryana*) 228 AND 400 LITER BARRELS, AVERAGE AGE OF BARRELS 7 TO 8 YEARS. LESS THAN 1 G/L RESIDUAL SUGAR AND FULL ML CONVERSION. BOTTLED UNFINED ON SEPTEMBER 3, 2019 WITH LESS THAN 40 PPM TOTAL SULFUR.

TASTING NOTES

DELICATE PEAR AND LEMON — NO AGGRESSIVE OAK OR SULFUR — SILKY AND SUBSTANTIAL VOLUME WITH A SEAMLESS TEXTURE AND PERSISTENT FRESHNESS AND LENGTH — SERVE SLIGHTLY CHILLED, NOT COLD

ABOUT MARTIN WOODS

OUR SECLUDED WINERY SITS IN THE OAK-FORESTED 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 PRINCIPALLY PINOT NOIR, CHARDONNAY AND GAMAY. WE STRIVE TO MAKE WINE IN THE VINEYARD, TO PRODUCE HIGHLY DISTINCTIVE WINES WITH AN HONEST SENSE-OF-PLACE. OUR WINES ARE SOUGHT AFTER FOR THEIR GRACEFUL BALANCE, TEXTURAL COMPLEXITY, EXPRESSIVE AROMAS AND LONG-AGING POTENTIAL — EVAN & SARAH MARTIN

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