

PINOT NOIR 2017 JESSIE JAMES VINEYARD

AVA: EOLA-AMITY HILLS

ELEVATION: 675 FEET

ASPECTS: SOUTH-EAST, GENTLE TO MODERATE SLOPE

SOILS: VOLCANIC BASALT, NEKIA SERIES

VINE AGE: PLANTED 1996

CLONAL SELECTION: POMMARD AND WADENSWIL

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 15, 2017

BOTTLED: APRIL 24, 2019

CASES PRODUCED: 230

THE TERROIR

THE EOLA-AMITY HILLS IS SITUATED TO THE IMMEDIATE EAST OF THE VAN DUZER CORRIDOR, THE "AIR-CONDITIONING" PATHWAY THROUGH THE COAST RANGE WHERE MARINE AIR ENTERS FROM THE WEST AND COOLS THE WILLAMETTE VALLEY. THE HIGH-DENSITY (2,400 VINES/ACRE), FOUR ACRE PLANTING OF VINES AT JESSIE JAMES IS ON THE EAST-FACING SIDE OF THE EA HILLS AT HIGH ELEVATION—RIPENING HERE IS VERY PATIENT. FURTHERMORE, THE VINEYARD IS IN A RAIN SHADOW, ALLOWING THE GRAPES TO REACH PEAK MATURITY WITH LESS RISK OF BOTRYTIS ROT, WHEN—AS IS NOT INFREQUENT—RAINS THREATEN THE HARVEST IN SEPTEMBER AND OCTOBER. LASTLY, THE NEKIA SOIL (SHALLOW VOLCANIC BASALT) PROVIDES APPROPRIATE STRESS TO THE PLANTS, RESULTING IN SPARSE CANOPIES AND LOOSE CLUSTERS WITH SMALL BERRIES AND THICK SKINS. THE WINES DISPLAY EXCEPTIONAL DEPTH AND COMPLEXITY OF STRUCTURE AND FRUIT, WITH FRESHNESS AND INTENSITY. WE LEASE AND CO-FARM THE VINEYARD WITH BEAUX FRERES, WHO SHARE OUR PASSION AND EXCITEMENT FOR THIS VINEYARD OWNED BY JESSICA AND JAMES LEE, FROM WHOM THE VINEYARD TAKES ITS NAME.

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

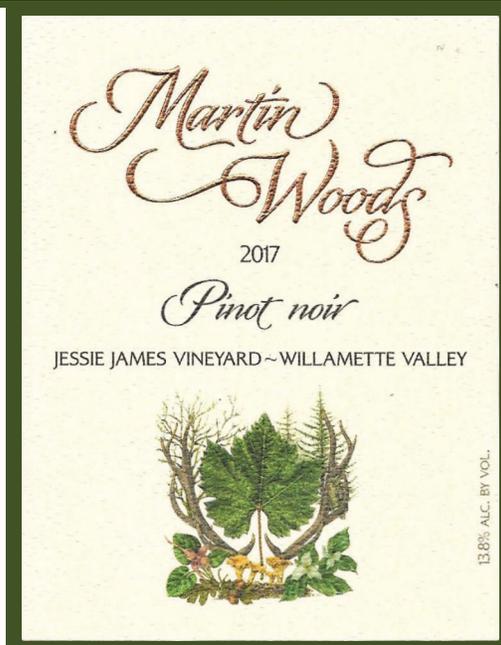
PICKED OCTOBER 15, 2017 AT 23.4 BRIX, 3.3 PH. FERMENTATION IN MACROBINS (OPEN TOP 1.5 TON) WITH 30% WHOLE CLUSTERS/WHOLE BERRIES. 17 DAYS TOTAL ON SKINS. COMBINATION OF PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 78 F. PRESSED TO BARREL, NO SETTLING. AGED 18 MONTHS (ON LEES FOR 12) IN (50%) OREGON OAK AND (50%) FRENCH OAK (ONLY 10% NEW WOOD, MOSTLY 2-10 YEAR OLD BARRELS). RACKED CAREFULLY AND BOTTLED ON APRIL 24, 2019, UNFINED & UNFILTERED.

TASTING NOTES

SUBTLE SPICE AND FLORAL AROMAS—FRESH, CONCENTRATED, VIBRANT RED FRUIT—ENERGETIC, TAUGHT AND FORWARD DRIVEN—STRUCTURED, WILL BECOME VERY COMPLEX WITH EXTENDED AGING

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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