

CHARDONNAY 2019 HAVLIN VINEYARD

AVA: VAN DUZER CORRIDOR

ELEVATION & ASPECT: 350 FEET, GENTLE NORTH SLOPE

SOIL SERIES: STEIWER (GLACIOLACUSTRINE DEPOSITS MIXED WITH LOAMY WEATHERED SEDIMENTARY ROCK)

VINE AGE: 11 YEARS

CLONAL SELECTION: DIJON 76 & 95

FARMING: DRY-FARMED, LIVE CERTIFIED

HARVEST: SEPTEMBER 14, 21 & 27, 2019

ELEVAGE: 21 MONTHS, SUR LIE, MIX OF FRENCH AND OREGON OAK COOPERAGE (0% NEW)

BOTTLED: WITHOUT FINING ON JULY 15, 2021

CASES PRODUCED: 344



THE TERROIR

HAVLIN VINEYARD IS SITUATED SQUARELY WITHIN THE VAN DUZER CORRIDOR, A LOW GAP IN OREGON'S COAST RANGE THAT ACTS AS AN AIR-CONDITIONING CORRIDOR THROUGH WHICH MARINE AIR FLOWS INTO THE WILLAMETTE VALLEY FROM THE PACIFIC OCEAN, 30 MILES TO THE WEST. COOL AIR AND PERSISTENT WIND FLOWS THROUGH THIS NEIGHBORHOOD, MODERATING TEMPERATURES, SLOWING RIPENING AND ALLOWING FOR RETENTION OF FRESH ACIDITY AND DELICACY OF FLAVOR. SHALLOW, MARINE SEDIMENTS WITH UNUSUAL INTRUSIONS OF IRONSTONE AT HAVLIN VINEYARD PROVIDE STRESS TO THE VINES, MAKING FOR A SPARSE CANOPY WITH LOTS OF SUN EXPOSURE AND AIRFLOW. OWNED AND FARMED BY JEFF HAVLIN, A VERY COLORFUL FELLOW LIKE THE SURROUNDING SCENERY.

THE GROWING SEASON

THE WEATHER IN SEPTEMBER AND OCTOBER LARGELY DETERMINES THE CHARACTER OF THE VINTAGE IN THE WILLAMETTE VALLEY. 2019 WASN'T A PARTICULARLY HOT OR COLD GROWING SEASON, NOR PARTICULARLY WET OR DRY. BUT CONDITIONS TURNED COOL AND MOIST IN EARLY SEPTEMBER, SLOWING THE PACE OF SUGAR ACCUMULATION WHILE ALLOWING PHENOLIC RIPENESS TO ADVANCE. WE PATIENTLY WAITED THROUGH MULTIPLE STORM CYCLES BEFORE THE SUN CAME OUT AGAIN AND A BEAUTIFUL PICKING WINDOW OPENED UP IN LATE SEPTEMBER AND EARLY OCTOBER. A SMALLER THAN AVERAGE CROP REACHED A TERRIFIC BALANCE WITH PERFECT PHENOLIC MATURITY (BROWNING SEEDS AND LIGNIFIED STEMS) ACHIEVED AT LOW SUGAR ACCUMULATIONS (AND THEREFORE LOW ALCOHOLS LEVELS). WHAT THAT TRANSLATES TO IS WINES WITH BOTH FLESH AND BONES, WINES THAT ARE LITHE BUT ENERGETIC, STRUCTURE-DRIVEN WINES WITH COMPLEX TEXTURES, BRIGHT ACIDITY AND A CORE OF ELEGANT FRUIT. 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

SEQUENTIAL HARVESTS ON SEPTEMBER 14, 21 & 27, 2019 RANGING FROM 20.1 - 21.9 BRIX, 3.09 - 3.24 pH. WHOLE CLUSTER PRESSING, OXIDATIVE JUICE HANDLING (NO SO₂), SHORT OVERNIGHT SETTLING, MOST LEES TAKEN TO TANK; SPONTANEOUS FERMENTATION, NO YEAST INTRODUCED, PEAK TEMPS 76-80F; PARTIAL MALOLACTIC FERMENTATION (NOT COMPLETE); REDUCTIVE AGING FOR 21 MONTHS ON LEES (NO STIRRING) IN 228L BARRELS, AVERAGE BARREL AGE 8-12 YEARS (0% NEW WOOD), BOTH FRENCH AND OREGON OAK. BOTTLED UNFINED ON JULY 15, 2021. DIAM 10 CORKS. 12.8% ALC.

TASTING NOTES

FLINTY, MINERAL, SALINE-SALTINESS—FLORAL, SPICE, CITRUS & APPLE—PALATE IS FRESH, FOCUSED, TENSE & ANGULAR BUT VERY HARMONIOUS BALANCE—YOUTHFUL—TREMENDOUS FOOD PAIRING POTENTIAL

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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