

# CHARDONNAY 2019 YAMHILL VALLEY VINEYARD

AVA: McMinnville

ELEVATION / ASPECT: 340 - 450 FT, SOUTH-FACING 20% SLOPE

SOILS SERIES: DIXONVILLE, GELLATLY, WITZEL (VOLCANIC BASALT)

PLANTED: 2003—INTERMIXED CLONES DIJON 76 AND 95

HARVEST: SEPT. 21 & OCT. 2, 2019

PRESS REGIME: WHOLE CLUSTER, OXIDATIVE JUICE HANDLING (WITHOUT SULFUR)

ELEVAGE: 21 MONTHS IN 228L & 400L OREGON & FRENCH COOPERAGE (NEUTRAL)

BOTTLED: JULY 15, 2021, UNFINED, 13.3% ALC.

CASES PRODUCED: 190 (750ML x12)



## 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, INTENSE QUALITIES. THE SHALLOW VOLCANIC SOILS AND STEEP, SOUTH-FACING SLOPE OF THE FROMAGE AND HILLTOP BLOCKS HAVE LITTLE WATER-HOLDING CAPACITY, CAUSING STRESS TO THE VINES AND RESULTING IN SPARSE CANOPIES AND LOOSE CLUSTERS OF UNUSUALLY SMALL, SUN-KISSED, THICK-SKINNED CHARDONNAY BERRIES, GIVING TREMENDOUS DEPTH AND TEXTURE TO THE WINE. OUR GOAL FOR CHARDONNAY IS TO ACHIEVE A TENSION BETWEEN EXPRESSIVE FRUIT, VIBRANT ACIDITY, AND SUBTLE YET COMPLEX AROMAS. THIS EXCEPTIONAL BLOCK OF VINES OFFERS A BALANCE OF DEPTH, BREADTH AND FOCUS THAT AMAZES US EVERY YEAR.

## 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

PICKED SEPT. 21 AND OCTOBER 2, 2019 AT 20.8 - 21.1 BRIX, 3.10-3.12 pH. WHOLE CLUSTER PRESSED, OXIDATIVE JUICE HANDLING WITHOUT SULFUR. PRIMARY FERMENTATION IN TANK, THEN MOVED (WITH LEES) TO BARREL IN NOVEMBER. AGED 21 MONTHS ON LEES (NO STIRRING) IN 228L & 400L OREGON AND FRENCH (NEUTRAL) COOPERAGE. BOTTLED WITHOUT FINING ON JULY 15, 2021, 13.3% ALC., TA 7.1, pH 3.15, RS 0.4 g/L

## TASTING NOTES

FLINT, CHEESE RIND, LEMON, APPLE, PEAR, SPICE—REMARKABLE TENSION AND INTENSITY—TEXTURED, BALANCED, RESONANT—A DELIGHTFULLY COMPLEX AND REFRESHING WINE

## 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

WWW.MARTINWOODSWINERY.COM

TEL. (503) 376-8285

EVAN@MARTINWOODSWINERY.COM

ARTISAN—OREGON—TERROIR