

GAMAY 2017 WILLAMETTE VALLEY

AVA: WILLAMETTE VALLEY

ELEVATION: 300-600 FEET

ASPECTS: MOSTLY SOUTH-FACING, GENTLE TO MODERATE SLOPES

SOILS: MARINE SEDIMENTARY, VOLCANIC BASALT AND LOESS

VINE AGE: 10-25 YEARS

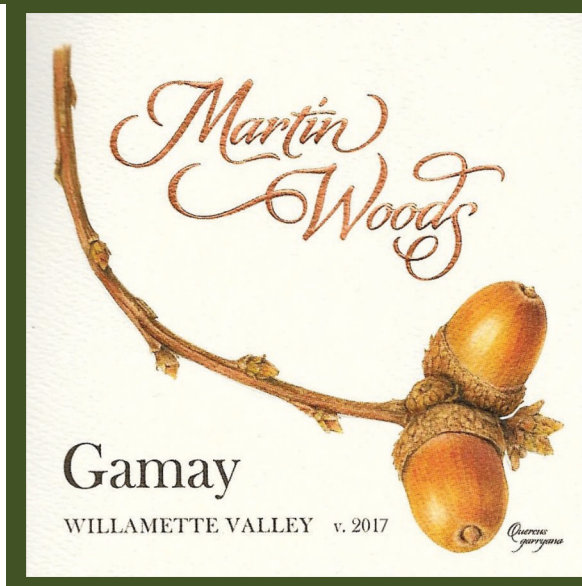
CLONAL SELECTION: 284 FROM BEAUJOLAIS

FARMING: DRY-FARMED

HARVEST: OCTOBER 30, 2017

BOTTLED: JULY 26, 2018

CASES PRODUCED: 450



THE TERROIR

VINEYARDS (SOIL) — TUALATIN ESTATE (LOESS), HAVLIN (MARINE SEDIMENTARY), MOTLEY ROSE (VOLCANIC), METHVEN (VOLCANIC) THIS BOTTLING REPRESENTS THE DIVERSE SOIL TYPES AND COOL MICROCLIMATES OF THE WILLAMETTE VALLEY. TUALATIN ESTATE SITS IN THE FAR NORTH, FRAMED BY THE COAST RANGE TO THE IMMEDIATE WEST. HAVLIN, MOTLEY ROSE AND METHVEN ARE SITUATED IN OR NEAR 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 COOLING INFLUENCE OF THESE PERSISTENT WINDS MAKES FOR GRAPES THAT PATIENTLY ATTAIN FULL PHENOLIC MATURITY WHILE RETAINING BRIGHT ACIDITY AND FRESH FRUIT CHARACTER. THE WILLAMETTE VALLEY IS CAPABLE OF PRODUCING GAMAY THAT STANDS SHOULDER TO SHOULDER WITH THE VERY BEST FROM THE OLD WORLD.

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 30, 2017 AT 21.5–22.5 BRX, 3.2–3.3 PH. CARBONIC FERMENTATION FOR 25% OF TOTAL, 4 WEEKS DURATION IN ENCLOSED TANKS. THE REMAINDER IN MACROBIN FERMENTERS (OPEN TOP 1.5 TON) WITH 35% WHOLE CLUSTERS/WHOLE BERRIES (PARTIAL CARBONIC), WITH 14 DAYS TOTAL ON SKINS. COMBINATION OF PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, LOW 80S F. PRESSED TO BARREL, NO SETTLING. AGED 9 MONTHS (CELLAR TEMP 55-58 F) ON GROSS LEES IN 8–20 YEAR OLD FRENCH AND OREGON OAK BARRELS (228L) AS WELL AS NEUTRAL, BREATHABLE FLEXTANKS. BOTTLED ON JULY 26, 2018.

TASTING NOTES

FLORAL ACCENTS AND PEPPER SPICE, SWEET FRESH JUICY RED FRUIT, GENTLE STRUCTURE, WEIGHTLESS LENGTH, YOUTHFUL

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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