

PINOT NOIR 2019 BEDNARIK VINEYARD

AVA: TUALATIN HILLS AVA

ELEVATION / ASPECT: 375-400 FT, SOUTH-FACING GENTLE SLOPE

SOILS: MARINE SEDIMENTS (MELBOURNE SERIES)

PLANTED: 1988, SELF-ROOTED POMMARD

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: SEPTEMBER 30, 2019

WHOLE CLUSTER: 30%

ELEVAGE: 13 MONTHS IN 228L, AVERAGE BARREL AGE 4-5 YEARS (9% NEW)

BOTTLED: DECEMBER 4, 2020, UNFINED & UNFILTERED, 13.1% ALC.

CASES PRODUCED: 250



THE TERROIR

BEDNARIK VINEYARD IS SITUATED IN THE FAR NORTHERN WILLAMETTE VALLEY, TUCKED INTO OREGON'S COAST RANGE NEAR THE LITTLE VILLAGE OF CHERRY GROVE. BEDNARIK IS NOW WITHIN THE NEWLY ESTABLISHED TUALATIN HILLS AVA, ALTHOUGH IT DOES NOT SHARE THE COMMON SOIL TYPE OF THAT SUB-AVA. NIGHTS ARE COOL HERE AND THE MATURE (1988) SELF-ROOTED VINES (POMMARD CLONE) ARE PATIENT TO RIPEN. THE SHALLOW, WELL-DRAINED MELBOURNE SOIL PROVIDES THE VINES A BALANCED STRESS, RESULTING IN NATURALLY-RESTRAINED YIELDS, LIMITED CANOPY GROWTH AND LOTS OF AIR-FLOW AND SUN EXPOSURE. THAT RESULTS IN SUN-KISSED GRAPE SKINS AND STEMS AND WELL-DEVELOPED PHENOLOGY, AND ALLOWS FOR THE USE OF MORE WHOLE CLUSTERS IN THE FERMENTATION, LEADING TO PINOT NOIR WITH DELIGHTFULLY LIFTED AROMATICS AND A DISTINCTIVE TEXTURE IN ITS YOUTH, WHICH BECOMES INCREASING SILKY AND SWEET OVER TIME AS THE TANNIN STRUCTURE MELTS. WE RECOGNIZE THAT WE ARE EXTREMELY PRIVILEGED TO WORK WITH TWO OF THE SIX TOTAL ACRES AT THIS VERY SPECIAL SITE.

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. 30, 2019 AT 22.1 BRIX, 3.39 pH. 30% WHOLE CLUSTERS SANDWICHED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 22 DAYS TOTAL ON SKINS. MINIMAL PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 80-85F. AGED 13 MONTHS ON LEES (NO STIRRING) IN 228L BARRELS, AVERAGE AGE 4-5 YEARS (9% NEW WOOD). RACKED CAREFULLY AND BOTTLED DEC. 4, 2020, UNFINED & UNFILTERED, 13.1% ALC., TA 5.3, pH 3.55, RS 0.1 g/L.

TASTING NOTES

FRESH RED BERRIES, MOSSY FOREST, LIFTED SPICE—SILKEN MOUTHFEEL, DELICATELY DANCES AROUND THE PALATE —RESONANT FINISH

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