

CHARDONNAY 2017 EOLA-AMITY HILLS

AVA: EOLA-AMITY HILLS

ELEVATION: 350-400 FEET

ASPECT: SOUTHWEST, GENTLE TO MODERATE SLOPE

SOIL: MARINE SEDIMENTARY

VINE AGE: PLANTED 2000

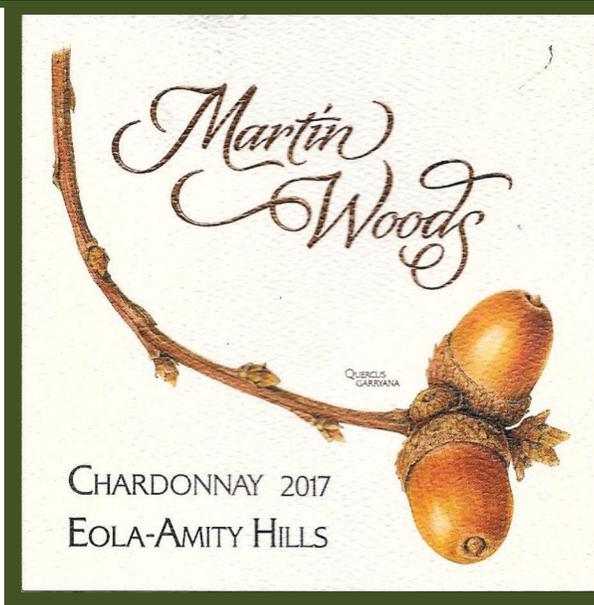
CLONAL SELECTION: DIJON 76

FARMING: DRY-FARMED

HARVEST: OCTOBER 7, 2017

BOTTLED: JULY 26, 2018

CASES PRODUCED: 325



THE TERROIR

THE SOLE SOURCE OF THIS CHARDONNAY IS WILLAKIA VINEYARD, ON THE WESTERN SIDE OF THE EOLA-AMITY HILLS. THE VINEYARD IS COOLED BY WINDS COMING OUT OF THE VAN DUZER CORRIDOR—THE "AIR-CONDITIONING" PATHWAY THROUGH THE COAST RANGE THAT FUNNELS COOL MARINE AIR IN TO THE WILLAMETTE VALLEY FROM THE OCEAN 30 MILES TO THE WEST. THIS COOLING INFLUENCE DELAYS RIPENING AND PRESERVES FRESH ACIDITY. OUR GOAL FOR CHARDONNAY IS TO ACHIEVE A TENSION BETWEEN EXPRESSIVE FRUIT AND VIBRANT ACIDITY, BETWEEN SUBSTANCE AND DELICACY. THE COOL MICROCLIMATES OF THE EOLA-AMITY HILLS GIVE US THE OPPORTUNITY TO FIND THAT DELIGHTFUL BALANCE POINT.

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 7, 2017 AT 21.1 BRX, 3.3 PH. WHOLE-CLUSTER PRESSED, 36-HOUR SETTLING, NO SO₂. FERMENTED AND AGED ON LEES FOR 9 MONTHS IN FRENCH AND OREGON OAK BARRELS (228L & 400L). PRIMARY FERMENTATION COMPLETED IN MARCH 2018. BOTTLED ON JULY 26, 2018. UNFINED

TASTING NOTES

DELICATE, FLORAL — ASIAN PEAR, LEMON — DRY, MINERALLY, REFRESHING — FOCUSED — 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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