

PINOT NOIR 2017 BEDNARIK VINEYARD

AVA: WILLAMETTE VALLEY

ELEVATION: 375-400 FEET

ASPECT: SOUTH, MODERATE SLOPE

SOIL: MARINE SEDIMENTS

VINE AGE: PLANTED 1988, SELF-ROOTED

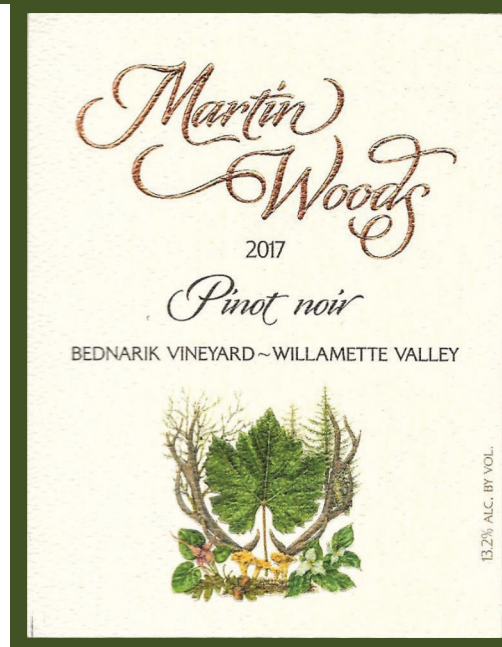
CLONAL SELECTION: POMMARD

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 15, 2017

BOTTLED: SEPTEMBER 12, 2018

CASES PRODUCED: 60



THE TERROIR

BEDNARIK VINEYARD IS SITUATED IN THE FAR NORTHERN WILLAMETTE VALLEY, IN THE FOOTHILLS OF THE COAST RANGE NEAR THE LITTLE TOWN OF CHERRY GROVE. NIGHTS ARE COOL HERE AND THE MATURE (1988) SELF-ROOTED VINES (POMMARD CLONE) ARE PATIENT TO RIPEN. THE SHALLOW, WELL-DRAINED MARINE SEDIMENTARY SOIL PROVIDES THE VINES A BALANCED STRESS, RESULTING IN RESTRAINED YIELDS AND RIPE PHENOLOGY—RIPE SEEDS AND STEMS—ALLOWING FOR THE USE OF MORE WHOLE CLUSTERS IN THE FERMENTATION. THIS LEADS TO PINOT NOIR WITH DELIGHTFUL AROMATICS AND A SAVORY TEXTURE IN ITS YOUTH, WHICH BECOMES INCREASING SILKY AND SWEET OVER TIME AS THE STEM TANNINS "MELT" AND RESOLVE. 2017 WAS OUR FIRST EXPERIENCE WITH BEDNARIK AND WE QUICKLY RECOGNIZED THAT WE HAD BEEN INVITED IN TO SOMETHING SPECIAL, WORKING ALONGSIDE A VERY TALENTED SMALL GROUP OF WINEMAKERS WHO ARE PASSIONATE ABOUT THE SITE.

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 15, 2017 AT 22.2 BRIX, 3.4 PH. FERMENTATION IN A SINGLE MACROBIN (OPEN TOP 1.5 TON) WITH 35% WHOLE CLUSTERS/WHOLE BERRIES. 17 DAYS TOTAL ON SKINS. COMBINATION OF PUMPOVERS AND PUNCHDOWNS. PEAK TEMP, 82 F. PRESSED TO BARREL, NO SETTLING. AGED 10 MONTHS ON LEES IN OREGON AND FRENCH OAK BARRELS (228L). RACKED CAREFULLY AND BOTTLED ON SEPTEMBER 12, 2018, UNFINED & UNFILTERED.

TASTING NOTES

FLORAL, FOREST FLOOR, DELICATE RED FRUIT, SILKY WEIGHT, GENTLE ACIDITY AND STEM STRUCTURE, SAVORY, 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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