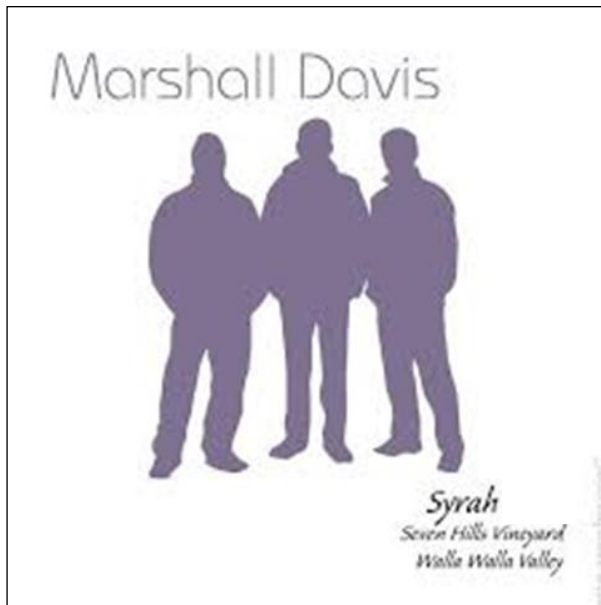


# the wine trust

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## Marshall Davis Overview

**Owner:** Marshall Davis family

**Founded:** 2011

**Country:** USA

**Region:** Oregon / Washington

**Annual Production:** ~1000cs

**Description:** Using estate vineyards near Carlton in the Willamette Valley, as well as fruit from other top sites in Oregon and Washington, Marshall Davis is one of the most exciting new entrants to the Pacific Northwest wine scene. The three founding brothers create small batch, site-specific wines in a minimal, focused and varietally-true style that has garnered extensive acclaim in the Pacific Northwest and beyond.

## Wine Notes – 2017 Seven Hills Syrah, Walla Walla

Brothers Sean, Ryan and Matt founded Marshall Davis winery in 2011 producing wine from the six acres of vineyards surrounding their home in Oregon's Willamette Valley as well as other sites in the Pacific Northwest. Winemaker Sean follows a minimal-intervention approach to craft wines that are both varietally-honest and true to the unique terroirs in which the grapes are produced. The 2017 Seven Hills Syrah is made from grapes grown in Washington's famed Walla Walla AVA. Seven Hills Vineyard is one of the region's oldest vineyards and is owned / operated by Washington winemaking legends Norm McKibben (Pepper Bridge Winery) and Gary Figgins (Leonetti Winery). Hand-harvested, destemmed grapes are fermented in 15 hectoliter French Oak casks for approximately two weeks, followed by aging in oak barrels for 16 months. Reflecting Marshall Davis' strong Pinot Noir heritage, this Syrah is made in a more nuanced, Rhone-inflected style than a typical fruit-driven Walla Walla Syrah, with higher acidity to maintain freshness and equilibrium.

## Technical Specifications

<b>Varietal Composition:</b>	100% Syrah
<b>Vineyards:</b>	Seven Hills Vineyard
<b>Vineyard Region:</b>	Walla Walla AVA, Washington
<b>Vineyard Characteristics:</b>	850-1050 feet elevation, sloping, basalt base with windblown loess and alluvial sediment topsoil from the Missoula floods. Excellent drainage, with advanced viticultural, pest control and moisture monitoring systems to ensure optimal ripeness
<b>Production Volume:</b>	125 cases
<b>Wine-Making / Vinification:</b>	Hand-harvested, destemmed grapes from Seven Hills Vineyard Fermented 2 weeks in 15 hectoliter French oak, aged 16 months in French oak barrels, crossflow filtration
<b>Alcohol / Volume:</b>	14.9%
<b>Residual Sugar:</b>	~0 g/L
<b>p/H:</b>	~3.5