

the wine trust

HERITAGE · TRADITION · CRAFT



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 XL Vineyard Cabernet Sauvignon, 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 XL Vineyard Cabernet Sauvignon is made from grapes grown in the SeVein region near the Walla Walla Valley. Framed by mountains and accentuated by a valley, XL Vineyard is a windy site, situated at 1050-1250 feet with a unique topography and a variety of micro-climates which allow superb grapes to flourish. Hand-harvested, destemmed grapes are fermented in French oak casks for approximately two weeks, followed by aging in oak barrels for 16 months. This Cab is made in a more nuanced and balanced style than a typical fruit-driven Walla Walla bottling, with higher acidity and mouth-filling tannins to maintain freshness and equilibrium.

Technical Specifications

Varietal Composition:	100% Syrah
Vineyards:	XL Vineyard – 47 acres
Vineyard Region:	Walla Walla Valley, Oregon
Vineyard Characteristics:	1050-1250 feet elevation, framed by mountains to the east and a valley extending west Steeply sloping site, rocky soils, excellent drainage, windy
Production Volume:	100 cases
Wine-Making / Vinification:	Hand-harvested, destemmed grapes Fermented 2 weeks in 15 hectoliter French oak, aged 16 months in French oak barrels (50/50 new/used), crossflow filtration
Alcohol / Volume:	15.0%
Residual Sugar:	~0 g/L