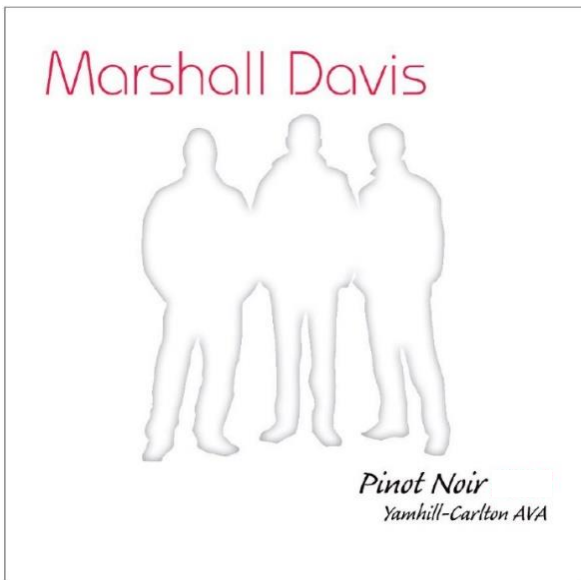


the wine trust

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 – 2020 Yamhill-Carlton Pinot Noir, Oregon

Brothers Sean, Ryan and Matt Davis founded Marshall Davis winery in 2011 from the six acres of vineyards surrounding their family home near Carlton in Oregon's Willamette Valley. Winemaker Sean follows a minimal-intervention approach to craft wines that are focused, varietally-honest and true to the unique terroirs in which the grapes are produced, with particular attention paid to textures and tannin management. The Yamhill-Carlton Pinot Noir is a blend of grapes from the estate vineyard and the nearby Hirschy Vineyard. Both vineyards feature sloping Willakenzie soils and produce spicy, deep and rich Pinot Noir. The superb raw materials are barrel-fermented using select yeasts and are then aged for 10 months in a mix of neutral and new French oak barrels. The result is an approachable, balanced gem that is true to its Oregon roots, boasting dark fruit and hints of spice but with silky tannins and a smooth, rich finish. A perfect quaffer and special Oregon Pinot

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyards:	Estate Vineyard and Hirschy Vineyard
Vineyard Region:	Yamhill-Carlton AVA, Willamette Valley, Oregon
Vineyard Characteristics:	Willakezie soils with volcanic topsoil and some granite outcrops, 300-450 feet elevation, S/SW orientation
Vine Age:	15 years on average
Production Volume:	500 cases
Wine-Making / Vinification:	Hand-harvested grapes, mix of whole-cluster and destemmed 2-week fermentation (select yeast) in large and standard sized barrels, temperature controlled, cross-flow filtration Aged in primarily neutral / some new French oak barrels for 10 months prior to release, minimal sulfite use
Alcohol / Volume:	13.0%