

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 – 2018 Seven Hills 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 Seven Hills Cabernet Sauvignon is made from grapes grown in one of Walla Walla's oldest vineyards and is owned and operated by Washington winemaking legends Norm McKibben (Pepper Bridge) and Gary Figgins (Leonetti). Hand-harvested, destemmed grapes are macerated for 6 days on skins, then fermented in 15 hectoliter 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% Cabernet Sauvignon
Vineyards:	Seven Hills Vineyard
Vineyard Region:	Walla Walla AVA, Washington
Vineyard Characteristics:	850-1050 feet elevation, sloping, basalt base with windblown loess and alluvial sediment topsoil from the Missoula floods. Excellent drainage, advanced viticultural, pest control and moisture monitoring systems to ensure optimal ripeness
Production Volume:	~200 cases
Wine-Making / Vinification:	Hand-harvested, destemmed grapes from Seven Hills Vineyard, 6-day extended maceration on skins Fermented 2 weeks in 15 hectoliter French oak, aged 16 months in French oak barrels, crossflow filtration
Alcohol / Volume:	15.0%
Residual Sugar:	~0 g/L