



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 PNW and beyond.

Wine Notes - 2019 Yamhill-Carlton Chardonnay, 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 Chardonnay is a blend of grapes from the Estate vineyard and the nearby Fenwood Vineyard. Both vineyards feature sloping and ridge-top Willakenzie soils left over from the Missoula floods and produce fresh, balanced Chardonnay. The superb raw materials are complemented by a wine-making regimen using barrel fermentation followed by 10 months of aging in an 80/20 mix of neutral and new French oak barrels to produce a fine, focused and precise Chardonnay with citrus and stone fruit notes. These combine to make Marshall Davis Chardonnay perfect for immediate enjoyment.



92 Points (September 2021) – Wheaty and citrusy when first poured, this tightens up when it takes on air, lemony and fresh, with a Chablis-like tension and minerality to the texture. It would sing against some meaty Olympia oysters. – P.J.C.

Technical Specifications

Varietal Composition: 100% Chardonnay

Vineyards: Estate Vineyard and Fenwood Vineyard

Vineyard Region: Yamhill-Carlton AVA, Willamette Valley, Oregon

Vineyard Characteristics: Willakezie soils with volcanic topsoil and some granite outcrops.

300-450 feet elevation

Production Volume: 200 cases

Wine-Making / Vinification: Destemmed grapes sent straight to press, 2 week barrel

fermentation in French oak 50% malolactic fermentation

Aged in mix of 80% neutral / 20% new French oak barrel for 10

months prior to release, cross-flow filtration

Alcohol / Volume: 12.7%