

PINOT NOIR 2019 HYLAND VINEYARD

AVA: McMinnville

ELEVATION: 600 FT

SOILS: VOLCANIC BASALT (JORY SERIES)

PLANTED: 1989, SELF-ROOTED COURTY SELECTION FROM ALSACE

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 2, 2019

WHOLE CLUSTER: 30%

ELEVAGE: 13 MONTHS IN 228L, AVERAGE BARREL AGE 4-5 YEARS (8% NEW)

BOTTLED: DEC. 4, 2020, UNFINED & UNFILTERED, 13.2% ALC.

CASES PRODUCED: 296 (750ML X 12)



THE TERROIR

HYLAND VINEYARD IS ONE OF THE WILLAMETTE VALLEY'S HISTORIC VINEYARDS, PLANTED IN THE EARLY 1970S WITH CLONAL SELECTIONS OF RIESLING, GEWURZTRAMINER AND PINOT NOIR THAT ORIGINATED IN ALSACE. THESE VINES ARE NOW REFERRED TO AS "COURTY" SELECTIONS—NAMED FOR CHARLES COURTY WHO SOURCED THE CUTTINGS. THIS BLOCK OF COURTY PINOT NOIR WAS PLANTED SELF-ROOTED IN 1989 IN WEATHERED VOLCANIC SOIL OVERLYING HARD BASALT. THE VINEYARD IS FARMED ORGANICALLY AND WITHOUT IRRIGATION. HYLAND IS SITUATED ON THE SHOULDER OF THE VAN DUZER GAP, THE "AIR-CONDITIONING" PATHWAY THROUGH THE COAST RANGE WHERE MARINE AIR ENTERS FROM THE WEST AND COOLS THE WILLAMETTE VALLEY. PERSISTENT WIND SPILLS OVER THIS NEIGHBORHOOD, MODERATING TEMPERATURES AND ALLOWING FOR PATIENT RIPENING AND RETENTION OF FRESH ACIDITY. WE FIND THERE IS ALWAYS A DISTINCT TEXTURAL ELEGANCE AND FRESHNESS TO THIS WINE THAT DELIGHTS US YEAR AFTER YEAR.

THE GROWING SEASON

THE WEATHER IN SEPTEMBER AND OCTOBER LARGELY DETERMINES THE CHARACTER OF THE VINTAGE IN THE WILLAMETTE VALLEY. 2019 WASN'T A PARTICULARLY HOT OR COLD GROWING SEASON, NOR PARTICULARLY WET OR DRY. BUT CONDITIONS TURNED COOL AND MOIST IN EARLY SEPTEMBER, SLOWING THE PACE OF SUGAR ACCUMULATION WHILE ALLOWING PHENOLIC RIPENESS TO ADVANCE. WE PATIENTLY WAITED THROUGH MULTIPLE STORM CYCLES BEFORE THE SUN CAME OUT AGAIN AND A BEAUTIFUL PICKING WINDOW OPENED UP IN LATE SEPTEMBER AND EARLY OCTOBER. A SMALLER THAN AVERAGE CROP REACHED A TERRIFIC BALANCE WITH PERFECT PHENOLIC MATURITY (BROWNING SEEDS AND LIGNIFIED STEMS) ACHIEVED AT LOW SUGAR ACCUMULATIONS (AND THEREFORE LOW ALCOHOLS LEVELS). WHAT THAT TRANSLATES TO IS WINES WITH BOTH FLESH AND BONES, WINES THAT ARE LITHE BUT ENERGETIC, STRUCTURE-DRIVEN WINES WITH COMPLEX TEXTURES, BRIGHT ACIDITY AND A CORE OF ELEGANT FRUIT. 2019 IS A CLASSIC, COOL-CLIMATE OREGON VINTAGE AND WE COULDN'T BE MORE EXCITED ABOUT IT. THE WINES ARE HIGHLY ENJOYABLE NOW AND ALSO HIGHLY CELLAR-WORTHY FOR 10-25+ YEARS

NOTES ON WINEMAKING

PICKED OCTOBER 2, 2019 AT 22.4 BRIX, 3.33 PH. 30% WHOLE CLUSTERS SANDWICHED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 20 DAYS TOTAL ON SKINS. MINIMAL PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 80-85F. SANS SOUF UNTIL JUNE 2020. AGED 13 MONTHS ON LEES (NO STIRRING) IN 228L BARRELS, AVERAGE AGE 4-5 YEARS (8% NEW WOOD). RACKED CAREFULLY AND BOTTLED DEC. 4, 2020, UNFINED & UNFILTERED, 13.2% ALC., TA 5.4, PH 3.51, RS 0.0 G/L

TASTING NOTES

SWEET CRANBERRY, RED ROSE, PONDEROSA BARK, MULLING SPICE—FRESH, MOUTH-WATERING ACIDITY & GENTLE, FINE-GRAIN TANNIN STRUCTURE—MEDIUM FRAME, LITHE AND WONDERFULLY ELEGANT

ABOUT MARTIN WOODS

A SECLUDED PROPERTY IN THE WOODED FOOTHILLS OF OREGON'S COAST RANGE, WITHIN THE MCMINNVILLE AVA. WE FARM AND PARTNER WITH HIGHLY DISTINCTIVE, LATE-RIPENING VINEYARDS IN THE WILLAMETTE VALLEY TO PRODUCE PINOT NOIR, CHARDONNAY AND GAMAY, AMONG OTHER VARIETALS. WE STRIVE TO FIND THE SOUL OF OUR WINES IN THE VINEYARD, TO PRODUCE AUTHENTIC WINES WITH A CONSISTENT SENSE-OF-PLACE. OUR WINES ARE MOST WARMLY EMBRACED BY SOMMELIERS, CHEFS, WINE GEEKS AND COLLECTORS WHO RECOGNIZE AND APPRECIATE HONEST AND COMPELLING WINES PRESENTING GRACEFUL BALANCE, TEXTURAL COMPLEXITY, TENSION, FRESHNESS, CLEAN AROMATIC LIFT AND LONG CELLARING POTENTIAL. ENJOY & CHEERS—EVAN MARTIN, WINEMAKER/PROPRIETOR

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