

PINOT NOIR 2018 HYLAND VINEYARD

AVA: McMinnville

ELEVATION: 600 FEET

SOIL: VOLCANIC (JORY SERIES)

VINE AGE: PLANTED 1989, SELF-ROOTED

CLONAL SELECTION: "COURY" SELECTION FROM ALSACE

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 1, 2018

WHOLE CLUSTER: 25%

ELEVAGE: 18 MONTHS IN 228L, 2 TO 5 YEARS OF AGE (NO NEW WOOD)

CASES PRODUCED: 175



THE TERROIR

HYLAND VINEYARD IS ONE OF THE WILLAMETTE VALLEY'S HISTORIC VINEYARDS, HAVING BEEN PLANTED IN 1972 WITH A CLONAL SELECTION OF PINOT NOIR THAT ORIGINATED IN ALSACE. "COURY" SELECTION PINOT NOIR—NAMED AFTER CHARLES COURY, WHO SOURCED THE CUTTINGS—IS KNOWN FOR ELEGANCE, SPICE AND SUPPLE TANNIN STRUCTURE. IMPORTANTLY, HYLAND IS SITUATED ON THE SHOULDER OF THE VAN DUZER CORRIDOR, AN "AIR-CONDITIONING" PATHWAY THROUGH OREGON'S COAST RANGE WHERE MARINE AIR ENTERS FROM THE WEST AND COOLS THE WILLAMETTE VALLEY. PERSISTENT WIND FLOWS THROUGH THIS NEIGHBORHOOD, MODERATING TEMPERATURES AND ALLOWING FOR PATIENT RIPENING AND RETENTION OF FRESH ACIDITY. THIS PINOT NOIR BOTTLING COMES FROM BLOCK 8B, SELF-ROOTED COURY SELECTION PLANTED IN 1989 IN JORY SOIL (VOLCANIC BASALT), FARMED ORGANICALLY AND WITHOUT IRRIGATION.

THE GROWING SEASON

2018 CONTINUED THE TREND OF A GRADUALLY WARMING CLIMATE IN THE WILLAMETTE, ALTHOUGH THE SUMMER WAS FREE OF SIGNIFICANT HEAT SPIKES, WHICH SPARED THE VINES FROM EXCESSIVE STRESS. TOTAL RAINFALL WAS LOWER THAN NORMAL, BUT TIMELY RAINS IN LATE-WINTER AND EARLY-SPRING CHARGED THE SOIL WITH ENOUGH MOISTURE TO CARRY THE VINES THROUGH THE DRY SUMMER. FRUIT SET AND YIELDS WERE NATURALLY LOW AND AN EXTENDED DRY AUTUMN ALLOWED FOR A RELIABLE PICKING SCHEDULE OF CLEAN, BEAUTIFUL FRUIT. THE RESULTING WINES HAVE GENEROSITY AND DEPTH, BUT WITH TREMENDOUS TEXTURAL DEFINITION, FINESSE AND FRESHNESS. THE WINES OFFER A WONDERFUL PRESENTATION TODAY, BUT WILL CERTAINLY GAIN IN COMPLEXITY OVER MANY YEARS IN THE CELLAR—2018 IS A MARTIN WOODS VINTAGE TO INVEST IN, ACROSS THE ENTIRE RANGE!

NOTES ON WINEMAKING

PICKED OCTOBER 1, 2018 AT 24.0 BRIX, 3.3 PH. 25% WHOLE CLUSTERS INCLUDED IN SMALL OPEN TOP 1.5 TON FERMENTERS. 21 DAYS TOTAL ON SKINS. MINIMAL PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 78-80 F PRESSED DIRECTLY TO BARREL, NO SETTLING. NO SO₂ ADDITION UNTIL ML COMPLETED IN SPRING 2021. AGED 18 MONTHS ON LEES (NO STIRRING) IN OREGON AND FRENCH OAK BARRELS (228L). NO NEW WOOD. BARREL AGES 2-5 YEARS. RACKED CAREFULLY AND BOTTLED ON APRIL 15, 2020, UNFINED & UNFILTERED.

TASTING NOTES

RED FRUITS AND PRONOUNCED SPICE — MEDIUM FRAME, SUPPLE, ELEGANT AND POISED — FINISHES FRESH AND LENGTHY

ABOUT MARTIN WOODS

OUR WINERY IS SECLUDED IN THE WOODED FOOTHILLS OF OREGON'S COAST RANGE, WITHIN THE MCMINNVILLE AVA. WE FARM AND PARTNER WITH DISTINCTIVE, LATE-RIPENING VINEYARDS IN THE WILLAMETTE VALLEY TO PRODUCE PRINCIPALLY PINOT NOIR, CHARDONNAY, AND GAMAY. WE STRIVE TO FIND THE SOUL OF OUR WINES IN THE VINEYARD, TO PRODUCE AUTHENTIC WINES WITH A CONSISTENT SENSE-OF-PLACE. WE FIND THAT OUR WINES ARE MOST WARMLY EMBRACED BY SOMMELIERS, CHEFS, WINE GEEKS AND COLLECTORS, WHO RECOGNIZE AND APPRECIATE GRACEFUL BALANCE, TEXTURAL COMPLEXITY AND TENSION, FRESHNESS AND CLEAN AROMATIC LIFT, YOUTHFUL WINES WITH MANY YEARS AHEAD OF THEM. — EVAN MARTIN, WINEMAKER/PROPRIETOR

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