

RIESLING 2019 HYLAND VINEYARD

AVA: McMinnville

BLOCK, ELEVATION AND ASPECT: 1G-NORTH & SOUTH, 625 FEET, LOW ANGLE NORTH AND SOUTH SLOPES

SOIL: JORY SERIES (WEATHERED VOLCANIC BASALT)

VINE AGE: PLANTED 1973, SELF-ROOTED (UNGRAFTED)

CLONAL SELECTION: "COURY" SELECTION MASSALE (1960s) FROM ALSACE

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 7, 2019 AT 20.3 BRIX, 3.01 pH, 30-40% NOBLE ROT

SKIN MASCERATION: 4 DAYS PRE-FERMENTATION, NO STEMS

ELEVAGE: 9 MONTH SUR LIE, OLD (20+ YEARS) NEUTRAL COOPERAGE (228L)

248 CASES BOTTLED WITHOUT FINING ON AUGUST 18, 2020

RS 3.4 g/L, TA 8.5 g/L, ALC. 12.0%



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 "COURY" SELECTIONS—NAMED FOR CHARLES COURY WHO SOURCED THE CUTTINGS. THE 46-YEAR-OLD VINES ARE DEEPLY SELF-ROOTED IN JORY SOIL (WEATHERED VOLCANIC BASALT) AND ARE 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. NOBLE ROT (*BOTRYTIS CINEREA*) RELIABLY SETS IN WEEKS BEFORE HARVEST IN THIS OLD BLOCK OF RIESLING, CONCENTRATING SUGARS AND CONTRIBUTING TO AROMATIC AND TEXTURAL COMPLEXITY. WE BELIEVE HYLAND TO BE ONE OF NEW WORLD'S GREAT GROWTH TERROIRS FOR RIESLING.

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

HARVEST ON OCT. 7 AT 20.2 BRIX, 3.01 pH. 30-40% OF CLUSTERS AFFECTED BY NOBLE ROT (*BOTRYTIS CINEREA*). 4 DAY PRE-FERMENTATION SKIN MASCERATION (WITHOUT STEMS). SPONTANEOUS FERMENTATION, NO YEAST INTRODUCED. ELEVAGE 9 MONTHS SUR LIE IN OLD (20+ YEARS) COOPERAGE (228L). BOTTLED WITHOUT FINING ON AUGUST 18, 2020. DIAM 10 CORKS. RS 3.4 g/L, TA 8.5 g/L, ALC. 12.0%

TASTING NOTES

CITRUS, SPRING FLOWERS, HONEY—DRY, MOUTH-WATERING, LITHE AND LONG—VERY YOUTHFUL 20+ YEARS AHEAD

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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