

PINOT NOIR 2017 HYLAND VINEYARD

AVA: McMINNVILLE

ELEVATION: 600 FEET

SOILS: VOLCANIC BASALT, JORY SERIES

VINE AGE: BLOCK 7A, PLANTED 1989, SELF-ROOTED

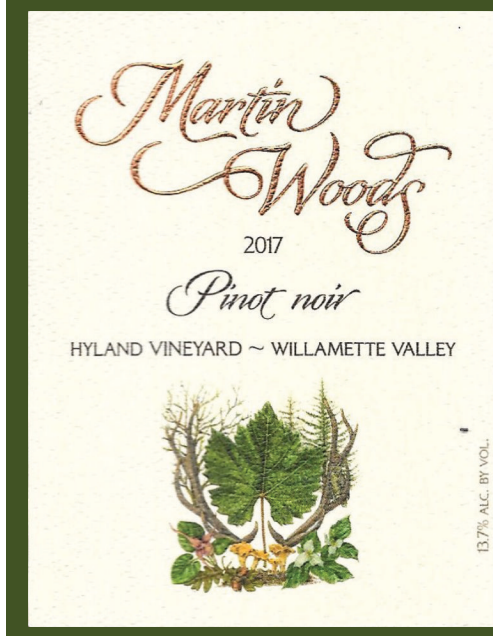
CLONAL SELECTION: "COURY" SELECTION FROM ALSACE

FARMING: DRY-FARMED, ORGANIC MANAGEMENT

HARVEST: OCTOBER 8, 2017

BOTTLED: SEPTEMBER 12, 2018

CASES PRODUCED: 325



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. THE JORY SOIL (VOLCANIC BASALT) FURTHERS THESE CHARACTERISTICS. AND IMPORTANTLY, HYLAND IS SITUATED ON THE SHOULDER OF THE VAN DUZER CORRIDOR, 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. THIS PINOT NOIR BOTTLING COMES FROM BLOCK 7A, SELF-ROOTED COURY SELECTION PLANTED IN 1989, FARMED ORGANICALLY AND WITHOUT IRRIGATION.

THE GROWING SEASON

THE WINTER OF 2017 BROUGHT A DELUGE OF RAIN AND THE SPRING WAS COOL AND WET, DELAYING BUD BREAK AND THEN FLOWERING. THE SUMMER WAS GENERALLY DRY AND WARM, SOMETIMES HOT. CRITICALLY, THE AUTUMN RETURNED TO SEASONABLY COOL TEMPS AND SEVERAL CYCLES OF RAIN RECHARGED THE SOIL AND REFRESHED THE VINES WITHOUT CAUSING SIGNIFICANT ROT ISSUES. WE BEGAN HARVESTING IN THE WILLAMETTE VALLEY ON SEPTEMBER 28 (GEWURZTRAMINER) AND FINISHED WITH GAMAY ON OCTOBER 30, TWO-TO-THREE WEEKS LATER THAN AVERAGE. THE WINES ALREADY DISPLAY A WONDERFUL BALANCE OF FINESSE, DEFINITION, GENEROSITY AND DEPTH, AND THEY WILL CERTAINLY ACHIEVE GREATER SUBTLETY OVER MANY YEARS IN THE CELLAR.

NOTES ON WINEMAKING

PICKED OCTOBER 8, 2017 AT 23.3 BRX, 3.3 PH. FERMENTATION IN MACROBINS (OPEN TOP 1.5 TON) WITH 20% WHOLE CLUSTERS/WHOLE BERRIES. 15 DAYS TOTAL ON SKINS. COMBINATION OF PUMPOVERS AND PUNCHDOWNS. PEAK TEMPS, 86 F. PRESSED TO BARREL, NO SETTLING. AGED 10 MONTHS ON LEES IN (50%) OREGON OAK AND (50%) FRENCH OAK, 228L & 400L BARRELS. RACKED CAREFULLY AND BOTTLED ON SEPTEMBER 12, 2018, UNFINED & UNFILTERED.

TASTING NOTES

FRESH RED FRUIT, PRONOUNCED SPICE, MEDIUM FRAME, SUPPLE, ELEGANT AND POISED, CLASSIC COOL-CLIMATE OREGON

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 EXCEPTIONAL, LATE-RIPENING VINEYARDS IN THE WILLAMETTE VALLEY TO PRODUCE PINOT NOIR, CHARDONNAY, GAMAY, CABERNET FRANC, RIESLING, GRUNER VELTLINER AND ROSÉ. WE STRIVE TO MAKE WINE IN THE VINEYARD, TO PRODUCE DISTINCTIVE WINES WITH AN AUTHENTIC SENSE-OF-PLACE. TO THIS END WE RAISE MUCH OF OUR WINE IN OREGON OAK BARRELS (*Quercus garryana*) LOCALLY HARVESTED, AIR-DRIED AND COOPERED. OUR WINES ARE SOUGHT AFTER FOR THEIR GRACEFUL BALANCE, TEXTURAL DEPTH, EXPRESSIVE AROMAS AND LONG-AGING POTENTIAL — EVAN & SARAH MARTIN

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ARTISAN — OREGON — TERROIR