

MARTIN WOODS HYLAND VINEYARD PINOT NOIR, MCMINNVILLE



100% Pinot Noir. Bright, transparent ruby hue. Aromas of wild strawberries, fresh mint, bright spice and delicate salinity. The medium-bodied palate balances pure fruit flavors and high, refreshing acidity with a fine-grained, floating silkiness to the tannins. The finish is clean and elegant, lingering with complex nuances of red berries and stony minerality. This wine pairs exceptionally well with roasted poultry like chicken or turkey, grilled salmon, earthy wild mushroom dishes and semi-firm cheeses like Comté or Gruyère. Organic.

Sourced from the steepest, north-facing slope of the Hyland Vineyard, located in the McMinnville AVA within Oregon's Willamette Valley. The block sits at an elevation of 600 feet and is heavily influenced by cool Pacific air filtering through the nearby Coast Range foothills. The soil is fractured, iron-rich volcanic basalt. Originally planted in 1989 to self-rooted Coury selection (from Alsace) and Dijon 115 clones. 15% whole clusters during fermentation. Élevage of 14 months in French oak barrels with an average barrel age of 4 to 5 years, utilizing only 5% new oak.

Founded in 2009 by winemaker Evan Martin, Martin Woods Winery grew from a boutique label into a highly acclaimed estate when Martin hand-built a permanent, secluded winery facility in the Coast Range foothills in 2017. A former basketball player and philosophy student who honed his craft during a near-decade-long apprenticeship at Belle Pente Vineyard, Martin launched the project to create structured, low-intervention wines that truly reflect the Willamette Valley terroir. Today, the winery operates as a premier boutique producer celebrated for its elegant Pinot Noir, Chardonnay, and Gamay Noir, distinguished by Martin's signature use of locally coopered Oregon oak barrels. Martin continues to serve as the hands-on proprietor and master craftsman, maintaining a vibrant community presence through his downtown McMinnville tasting room, the HiFi Wine Bar, and custom collaborative projects.

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Tasting Note:

MARTIN WOODS
HYLAND VINEYARD PINOT
NOIR, MCMINNVILLE

100% Pinot Noir. Aromas of strawberry, fresh mint, spice & delicate salinity; medium-bodied; fruit flavors & refreshing acidity with fine-grained, silky tannins; clean & elegant finish with lingering red berries & stony minerality. Organic.

Shelf Talker:

MARTIN WOODS
HYLAND VINEYARD
MCMINNVILLE
PINOT NOIR



100% Pinot Noir. Aromas of strawberry, fresh mint, spice & delicate salinity. Medium-bodied. Fruit flavors & high, refreshing acidity with a fine-grained, floating silkiness to the tannins. The finish is clean & elegant with lingering nuances of red berries & stony minerality. Pair with roasted poultry, grilled salmon, wild mushrooms & semi-firm cheeses. Organic.

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