

MARTIN WOODS JESSIE JAMES VINEYARD PINOT NOIR, EOLA-AMITY HILLS



100% Pinot Noir. Intense, aromatic nose featuring notes of crushed stones, red-black cherries, wild blueberry, alpine flowers and autumnal spice. The full-bodied palate delivers a concentrated yet elegant texture, matching ripe berry fruit with complex undercurrents of savory herbs, leather, mossy earth and a distinct chalky, saline mineral spine. The finish is exceptionally long and structured, lingering with fine, mouth-coating tannins and subtle lavender tones. Pairs exceptionally well with rich poultry and meats like roast duck breast or pork tenderloin, earthy mushroom pasta and cheeses like creamy brie, aged gouda, or manchego. Organic.

Sourced from the four-acre Jessie James Vineyard, located at an elevation of over 650 feet (200+ meters) on an eastern slope in the Eola-Amity Hills AVA of Oregon's Willamette Valley. Situated directly east of the Van Duzer Corridor, the vineyard is exposed to intense, cooling marine winds and sits within a localized rain shadow. The vines grow in rocky, shallow volcanic basalt soils belonging to the Nekia series, which create small, thick-skinned berries with compact flavor intensity. The block was originally planted in 1996 to a blend of Pommard, Wädenswil, and Dijon clones. The fruit was hand-harvested early to preserve natural freshness and density. Infusion-style, 25-day long maceration with minimal punch-downs. Aged on its undisturbed lees without racking in French oak barrels (12% to 15% 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:

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100% Pinot Noir. Aromas of crushed stone, cherry, blueberry, flowers & spice; full-bodied; concentrated, elegant texture; ripe berry fruit with savory herbs, leather, mossy earth & chalky, saline minerality; long, structured finish, with fine, mouth-coating tannins & lavender tones. Organic.

Shelf Talker:

MARTIN WOODS JESSIE JAMES VINEYARD PINOT NOIR



100% Pinot Noir. Aromas of crushed stone, cherry, blueberry, alpine flowers & autumnal spice. Full-bodied. Concentrated, elegant texture. Ripe berry fruit with undercurrents of savory herbs, leather, mossy earth & a chalky, saline mineral spine. Long, structured finish, with fine, mouth-coating tannins & subtle lavender tones. Pair with rich poultry & roast duck breast or pork tenderloin, earthy mushroom pasta & cheeses. Organic.

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