

MARTIN WOODS KOOSAH VINEYARD CHARDONNAY EOLA-AMITY HILLS



100% Chardonnay. Expressive aromas of lemon oil, apple, moss, smoky earth, white flowers and hints of white tea. Medium-to-full-bodied. Rich yet weightless texture, balancing deep stone fruit and savory herbs with vibrant energy and crisp, balanced acidity. The finish is long and focused, leaving a clean, refreshing note of marine salinity. Pairs brilliantly with earthy mushroom pasta or truffle risotto, rich seafood like lobster or roasted halibut, and cheeses like aged Gruyère or Triple-Cream Brie. Organic.

The fruit is grown at the Koosah Vineyard, which sits on a steep 26% southeast-facing slope at 900-1,050 feet within the Eola-Amity Hills AVA of Oregon's Willamette Valley. The site features rocky, well-draining volcanic basalt soil. Planted in 2016 to an intermixed selection of Dijon 76 and 95 clones. The fruit was hand-harvested. Whole-cluster pressing and oxidative, sulfur-free juice handling. The wine underwent primary fermentation in tank before being transferred to barrel with its lees, undergoing an élevage of 12 months in mostly neutral French and Oregon oak (only 5% new), followed by an additional 6 months of aging on the lees in tank prior to being bottled unfined.

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% Chardonnay. Aromas of lemon oil, apple, moss, smoky earth, white flowers & white tea; medium-to-full-bodied; rich yet weightless; stone fruit & savory herbs with vibrant energy & crisp, balanced acidity; long, focused finish, leaving a clean, refreshing note of marine salinity. Organic.

Shelf Talker:

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