



MARTIN WOODS PEARLSTAD VINEYARD CHARDONNAY, EOLA-AMITY HILLS

100% Chardonnay. Delicately attractive aromas of wet stones, honeysuckle, white flowers, fresh citrus, iris and a lemony, saline-infused spice. The medium-bodied palate balances a pretty inner sweetness with crunchy orchard fruits, contrasted by dense, salty mineral tones and fine, chalk texture. The finish is exceptionally long, linear, and saline, driven by intense acid-derived tension and a resonance of savory herbs. Pairs beautifully with rich seafood like lobster or buttery halibut, roast duck, mushroom pasta and creamy cheeses like brie or aged gouda. Organic.

Sourced from the Pearlstad Vineyard, a sloping ridge positioned in the direct path of the cooling Van Duzer Corridor ocean breezes within the Eola-Amity Hills AVA of Oregon's Willamette Valley. The site sits at an elevation of 400-500 feet on a south-west facing slope where ancient landslides have exposed marine layers and fossil rocks. The soil is well-drained, shallow-to-bedrock marine sedimentary. Planted in 2016 to a mixed selection of clonal options 76, 96, and 548. Whole-cluster pressing followed by an oxidative juice handling regimen completely without sulfur for the first six months. The wine completed an élevage of 14 months in a combination of neutral barrels, uniquely blending 65% French oak and 35% tight-grained Oregon American oak, featuring only 4% new oak overall before bottling.

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
PEARLSTAD VINEYARD
CHARDONNAY, EOLA-AMITY
HILLS

100% Chardonnay. Aromas of wet stone, honeysuckle, citrus, iris, lemon & saline-infused spice; medium-bodied; inner sweetness, crunchy orchard fruit, salty mineral tones & fine, chalky texture; savory herbs on the long, linear, saline, acidic finish. Organic.

Shelf Talker:

MARTIN WOODS
PEARLSTAD VINEYARD
CHARDONNAY



100% Chardonnay. Delicate aromas of wet stone, honeysuckle, white flowers, fresh citrus, iris & a lemony, saline-infused spice. Medium-bodied. Balances a pretty inner sweetness, crunchy orchard fruits, dense, salty mineral tones & fine, chalky texture. The finish is long, linear, & saline, driven by intense acid-derived tension & a resonance of savory herbs. Pair with rich lobster or buttery halibut, roast duck, mushroom pasta & creamy cheeses. Organic.

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