

Big Fire

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R-STUART & CO.

It became obvious fairly quickly that we were all admiring the same thing. One of us raised an eyebrow, another mouthed a silent 'wow!' The rest nodded in agreement. What a presence! Maybe it was the confident air. Or perhaps it was the heady combination of strength and gentleness. Like a good tweed—rich, intricate, familiar. You know the look we mean. The ruffled, but nonetheless attractive professor, that intriguing mix of beauty, wit and charm. In a moment we were taken, captivated by the intoxicating presence. I found myself thinking, "Where to now, Professor?"

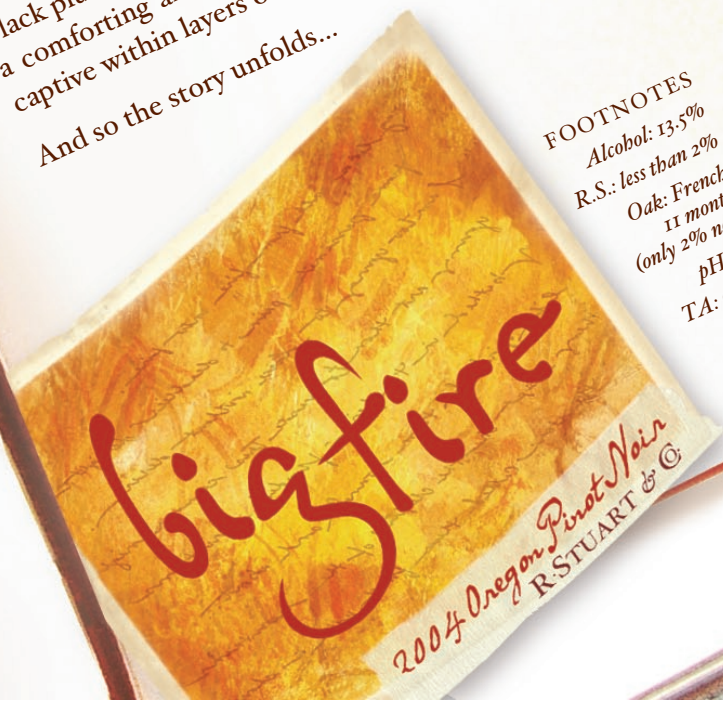
2004 was a wonderful vintage, but alas, a small one. We needed more fruit to make sure there was enough Big Fire Pinot Noir to go around. Like you, there are others, many others, who have fallen for its charms. We were faced with a dilemma, Rob had to make a decision: less fruit, and therefore less wine? Or... would he let *Autograph* lend a hand?

There seemed only one thing to do. We couldn't deny you. He shared some of the precious *Autograph*, thus, 2004 Big Fire Pinot Noir came to life.

A wine whose maturity and sophistication belie its youth – it has all of the charm and affability of the Big Fire Pinots you've known before, but this time enhanced by the beguiling depths of our beloved *Autograph*.

The texture of this wine is truly remarkable. We keep coming back to tweed, corduroy, or maybe it's even cashmere... a memory of tradition and luxury. Beyond the beautiful weight and feel, the vibrant fruit shows as a stunning layer of cherries, blackberries and the night blue flavors of juicy black plums. Through it all, there's the mouth-feel, a comforting and constant reminder of structure captive within layers of ripe sweet fruit.

And so the story unfolds...



FOOTNOTES  
Alcohol: 13.5%  
R.S.: less than 2%  
Oak: French,  
11 months  
(only 2% new)  
pH: 3.67  
TA: 6.75 g/l