

R·STUART & CO.

2007

Vin Tardive
Temperance Hill

Pinot Gris
OREGON

2007
Vin Tardive

This is an unusual little wine, however it is very traditional in the Alsace region of France, the birthplace of Pinot Gris. Technically this is a Late Harvest wine. That is, the grapes are allowed to remain on the vine longer than usual, in order to allow more complex flavors to develop. Simultaneously the grapes become sweeter.

However, we caution you against thinking of this as a typical Late Harvest wine. While there is certainly more sugar than the Big Fire Pinot Gris, it is also quite high in acid. This combination creates a balance that leaves the palate clean and belies the Late Harvest stereotype.

The nose is full of perfume: mead, honey and straw. Rob says it smells to him like a field of hay and clover. The flavor is very rich and complex. We think the wine tastes almost exactly like a pear and apple tarte tatin, right down to the caramelized edges of the fruit. And the finish, as we said, is clean – but make no mistake, it doesn't rush off either.

This stunning little gem is also a fantastic food wine. We like it with fresh goat cheese or aged Parmesan. But don't rule out other savory foods as well. Particularly something custard-y like quiche or an onion anchovy tart – wonderful. We served this wine with much success alongside a wonderful Celery Root custard called Sformato. You can find that recipe – and many others – on our web site.

Bottling Date: 4/2/08 • Alcohol: 10.65%

Residual Sugar: 3.45 g/100ml (3.45%) • pH: 3.42

tA (acid): 8.9 g/liter



WINERY
845 NE FIFTH STREET, #100
toll free 866/472-6990

R·STUART & CO.
McMINNVILLE, OREGON 97128
www.rstuartandco.com

WINE BAR
528 NE THIRD STREET
503/472-4477