

Autograph by Rob Stuart

2008

2008 OREGON VINTAGE REPORT

If ever there was a year when waiting paid off - this was it. We started off with a cold, wet spring, which set the stage for a smaller yield & a late bloom (July 3rd for most vineyards). Still, by then my instincts were telling me this could be a stunning vintage - and it was. So what made 2008 so fantastic? Was it the short crop? Was it the cold spring? That's part of the story, but it's mostly about the finale. Each week of October brought a forecast of rain. Rain, rain and more rain. Still, I wasn't ready to pick. And guess what, each week the rain miraculously stayed away. We just had nice cool weather all month long. And we waited. By the end of the month we were bringing in fruit that was as close to perfect as it gets. All that cool weather allowed the flavors to develop to their maximum perfection, with the ideal structure of higher acid and modest tannins.

- Rob Stuart

I immediately felt a promise coming from within. This wine wasn't whispering a 'maybe', it was saying clearly - there are great things to come.

Warm summer lawn, a nosegay of dried roses, black cherries and chocolate - lush in your mouth, I felt the wine was holding on to me too.

We often refer to the Autograph as "the whole symphony" as all those vineyards come together and make music that sends your heart soaring. This vintage more so than ever.

When I opened the glass stopper, I accidentally clicked it against the bottle before I set it down. I thought of a conductor's baton, tapping the orchestra to attention, just before performance...

Music Maestro Pour.

Proprietary blend • Appearance: Opaque crimson, ruby edge
Initially reserved, the nose very soon opens to warm, dried grasses with a graphite mineral edge. A chocolate and black cherry core follows, dried roses, held in a very distinctive texture suggestive of raw silk, tannins integrated throughout. It is redolent with young blue fruits and a fresh citrus note of blood orange edges a distinct, clean finish.
A thinker's wine.

The blend:

- Courting Hill 1.7% (Willamette Valley)
- Winderlea 1.7% (Dundee Hills)
- Ana 6.7% (Dundee Hills)
- Weber 15.1% (Dundee Hills)
- Temperance Hill 15.9% (Eola Hills)
- Elkhorn Ridge 25.2% (McMinnville)
- Daffodill Hill 33.7% (Eola Hills)

R. STUART & CO.

Autograph

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Pinot Noir

WILLAMETTE VALLEY

Alcohol 13.6%

Acidity: 6.5 tll pH 3.64

RS 40.2%

Bottled September 2009
after 11 months in French
oak (5% new, 95% from
2-7 yr old)

R. STUART & CO.

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