

R·STUART & C^o.

WINERY

2015 MENEFEE VINEYARD PINOT NOIR

Yamhill-Carlton, Oregon

TASTING NOTES:

COLOR – translucent garnet

AROMAS – violets and fresh plums

FLAVORS – blueberry and blackberry with cinnamon and cardamom opening up as it sits on your palate

STRUCTURE – very bright beginning, with a long, silky mid-palate that goes on forever. The brightness circles back around on the finish, which allows the flavors to linger

FOOD PAIRING: Spaghetti with Sage, Lemon and Hazelnuts, Chicken Saltimboca.

VINTAGE: The secret to complex and interesting flavor is a combination of two things - the right vineyard site and long-hanging fruit. Leaving fruit to hang is harder in a warm vintage like 2015 because the sugars run so high, but one of Rob's tricks for this is to keep the crop large as that helps to slow down ripening. 2015 was a warm vintage with a lot of fruit. We started picking on September 12th, which is very early for us. We waited as long as possible, to let the flavors develop on the vine. The warm days but cool nights in September and early October helped to deliver great flavor and the high acidity we like. All the fruit was in by October 10th, and we were very happy with it. We think you will be too.

VINEYARD: Menefee is also one of the newer vineyards we work with, and we were smitten from the beginning. Cecilia McClellan and her late husband planted the vineyard in 2004 on a spectacular piece of property in the Yamhill-Carlton AVA and it has become one of our favorites. It is east facing in the coastal foothills with relatively high elevations. The soil is Jory, and the site is cooler than most –that gives us the bright acidity in the wine. The vineyard characteristically gives us wine that have classic flavors of blueberry and blackberry and a rich palate. We've even made some sparkling wine from this fruit – just a tiny batch – which was, not surprisingly, quite spectacular.

WINEMAKING: When the fruit comes in from the vineyard to the winery, the first thing we do is destem it - without crushing - into small 1-ton fermenters. We use proprietary yeast, which we've cultured from that year's vineyard samples. Using strains from our many vineyards gives us some complexity. Later in the fermentation process we delestage. The result is large, soft tannins – just the kind we like. We rarely use new oak in our cellar as we much prefer the gentle aging achieved with neutral French oak. In addition, our reserve wines are never filtered. Our goal for each wine is just the right amount of soft tannins, balanced with luscious fruit and bright acidity.



TECH SPECS:

Alc: 14.0%, TA: 5.2 g/L,
pH: 3.77, RS: <0.2 (dry)

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

Menefee

AVA: Yamhill-Carlton

CASES PRODUCED: 100

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