

# R·STUART & C<sup>o</sup>.

## WINERY

### 2015 LOVE, OREGON CHARDONNAY

*Willamette Valley, Oregon*

#### TASTING NOTES:

**COLOR** – very pale straw

**AROMAS** – the smell of the ocean. Also, very citrusy – lemon and lime

**FLAVORS** – lemon and vanilla, reminiscent of lemon curd

**STRUCTURE** – very bright beginning, followed by a soft, silky cushion on the mid-palate, then a bright and clean finish

**FOOD PAIRING:** Lemony Shrimp Risotto, Herb-Marinated Grilled Sea Bass, Chicken with Tarragon Butter

**VINTAGE:** The secret to complex and interesting flavor in grapes 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. Like 2014, 2015 was a warm vintage with a lot of fruit. We started picking on September 12th, which is very early for us. We dragged our feet as long as possible, to let the flavors develop in the vineyard. The warm days and cool nights in September and early October helped to deliver great flavor and the high acidity we like. All the fruit in by October 10th, and we were very happy with it. We think you will be too.

**VINEYARD:** The fruit is all from the Courting Hill Vineyard, owned by the wonderful Jimmy Leyden. He and his wife planted the vineyard in 1983 as a retirement project. It's located near Banks at the northernmost edge of the Willamette Valley. The clones are Dijon 76 and Dijon 96 – both of which tend to ripen early. Since we were looking for very bright acidity, we picked the fruit even earlier than usual – on September 12th.

**WINEMAKING:** We pressed the fruit whole cluster and then let it ferment in neutral French oak. Later we racked it off the lees, but didn't clean the barrel. We rolled the barrel to let the bulk of the lees fall out, but intentionally kept some of them. We stirred the lees in the barrel regularly for about 4 months, which achieved the creamy middle we were after. The wine was then further aged in neutral French oak thereby keeping the wood from dominating the wine and allowing the fruit to shine through.



#### TECH SPECS:

Alc: 12.7%, TA: 6.9,  
pH: 3.3, RS: <0.2

#### COMPOSITION:

100% Chardonnay

#### VINEYARD SOURCE:

Courting Hill

AVA: Willamette Valley

CASES PRODUCED: 178

*Since 2001*

MCMINNVILLE, OREGON • RSTUARTANDCO.COM