

R·STUART & CO.

WINERY

2017 LOVE, OREGON PINOT NOIR ROSÉ

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale pink salmon, bright and clear

AROMAS – cantaloupe and lemon

FLAVORS – a burst of light, bright lemon and wild strawberry

STRUCTURE – great acidity. perfect tension between acid and fruit

FOOD PAIRING: Watermelon & Feta salad, Lemon Oregano Tuna Mousse, Gazpacho, Sunshine & Daydreams

VINTAGE: The wet, cool spring delayed bloom in the vineyards until late June, setting the stage for a welcome later harvest than the previous few. Hot, dry conditions prevailed through the summer months, which prompted a great deal of thinning. Sometimes it looked like half the crop was on the ground! We kicked off our 2017 harvest on September 27th with Chardonnay. After that, we waited. We like to make sure each vineyard has a chance to fully ripen so the flavors are as rich and complex as possible. Once we really got started though, all that fruit started coming in droves! We had to hold off picking sometimes to find places to put it. Hirschy is our warmest site and it came in with 20% more fruit than expected. Next came Daffodil Hill at 2½ tons per acre. On and on it went. We appreciated the cool, dry weather, which allowed us more time. It also helped keep the acidity high and the pH low, lending great structure to the wines.

VINEYARDS: For this wine, we used the second crop of Pinot noir from some of our favorite vineyards: Hirschy, Courting Hill, and Menefee. Hirschy was planted in 2005 on Willakenzie soil and is planted north/south, which is unusual. We have Block A with a mix of Dijon 777 clone and Dijon 667 clone. For this wine in particular, we're delighted to capitalize on the characteristic acidity for which this vineyard is known. Courting Hill was planted in 1983 on wind blown volcanic Loess soil. The clone is Pommard. Menefee is in the coastal range on Jory soil. The vineyard faces the southeast and tends to be cool. We use their Pinot noir primarily for our Rosé d'Or sparkling wine.

WINEMAKING: We harvested the fruit Oct. 27th – Nov 1st. We loaded the grapes whole cluster into the press, rolling it gently to break up some of the grapes. At that point we let the grapes macerate for about an hour. We then pressed off and fermented in neutral French barrels. We fermented for seven days at cellar temperatures and then did a mid-fermentation racking to keep the wine fresh, happy, and clean. When the yeast fermentation was finished, we moved the wine back into neutral French oak for another 28 days. We bottled this wine on December 14th, which is quite early but we wanted to keep the wine fresh and bright.



TECH SPECS:

Alc: 12.2%, TA: 7.2,
pH: 3.29, RS: 1.1%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

50% Hirschy,
24% Courting Hill,
26% Menefee

AVA: Willamette Valley

CASES PRODUCED: 184

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