

R·STUART & C^o

..... WINERY

2015 BIG FIRE PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – dark plum

AROMAS – cherry, plum, chocolate, coffee, crushed blackberry

FLAVORS – chocolate, coffee, vanilla, cherry, nutmeg, black pepper

STRUCTURE – a gentle beginning with a rich middle and a soft, long finish

FOOD PAIRING: Classic Spaghetti and Meatballs, Salmon with Anchovy Garlic Butter, Chicken Saltimbocca.

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 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.

VINEYARDS: 87% Courting Hill (*Willamette Valley AVA*), 12% Tukwilla (*Dundee Hills AVA*), .5% Menefee (*Yamhill-Carlton AVA*), .5% Blossom Ridge (*Willamette Valley AVA*)

WINEMAKING: We destemmed this fruit into one-ton fermenters in Mid-September 2015. We then inoculated with our proprietary concoction of cultivated yeast and fermented the wine to approximately 5 brix. Then it was Delestaged (*a kind of rack and return that softens tannins*) and eventually pressed to tank 6 days later. We let this settle for 3 days, inoculated for malolactic fermentation and then racked the wine into 5-year-old neutral French oak barrels. We made the final vineyard blend 10 months later. It was racked from barrels back to barrels three times before bottling over the total aging period of 27 months. We bottled it in mid-December 2017.



TECH SPECS:

Alc: 14%, TA: 5.6,
pH: 3.64, RS: <2.0%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

87% Courting Hill,
12% Tukwilla,
.5% Menefee Vineyard &
.5% Blossom Ridge

AVA: Willamette Valley

CASES PRODUCED: 3,460

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