

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2015 LOVE, OREGON PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – clear, garnet

**AROMAS** – dark chocolate, allspice and nutmeg.  
Reminiscent of a chocolate chip cookie with cherries

**FLAVORS** – gingersnaps dipped in chocolate, dark cherries

**STRUCTURE** – smooth beginning, soft middle with good acid on the finish

**FOOD PAIRING:** Roasted Cauliflower and Brown Butter Hazelnuts Pasta, Tinga Pie, Chicken with Forty Cloves of Garlic

**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.

**VINEYARDS:** 70.5% Courting Hill, 18.5% Dux, 10% Tukwilla, 0.5% Menefee, 0.5% Blossom Ridge.

**WINEMAKING:** We destemmed this fruit into one-ton fermenters in Mid-September. We then inoculated with our proprietary concoction of cultivated yeast, punched down 2 times per day, and fermented the wine to approximately 5 brix. Then it was delestaged 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 neutral French Oak barrels. We made the final vineyard blend 18 months later. It was racked from barrels back to barrels three times before bottling over the total aging period of 25 months.



### TECH SPECS:

Alc: 14%, TA: 5.6 g/L,  
pH: 3.65, RS: <0.2

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

Courting Hill,  
Tukwilla,  
Menefee,  
Blossom Ridge,  
and Dux

AVA: Willamette Valley

CASES PRODUCED: 944

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