

R·STUART & C^o

..... WINERY

2016 VIGNETTE PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – garnet in the glass

AROMAS – Blackberry pie, spice (*nutmeg, cinnamon, clove*)

FLAVORS – cassis, fennel/licorice, earthy (*forest floor, but not mushroom*), wet cedar (*petrichor*)

STRUCTURE – very round middle palate, nice acidity, balanced. Juicy. Soft tannins

FOOD PAIRING: Mushroom, Thyme and Chevre Tart, Grilled Salmon with Anchovy Garlic Butter, Chicken Saltimboca

VINTAGE: 2016 rolled in with a very early warm spring and consequently bud break started 2 to 3 weeks (*depending on the vineyard site*) earlier than average. Things popped out quickly and furiously and of course, bloom was early too. There was some spotty weather during bloom, resulting in a somewhat smaller set than the previous couple years. The summer heat was fairly moderate, which gave us smaller berries and therefore a higher skin to juice ratio. When this happens, we get more color and flavor (*we like that!*). We waited as long as we could to start picking fruit – more hang time delivers more fully ripened flavors, nonetheless we brought in our first fruit (*for sparkling*) on September 1st! We were able to wait two more weeks before we brought in any more Pinot though, and it was all in on October 10th. The vintage is characterized by bright fruit flavors and medium color, but still plenty of depth in the wines.

VINEYARDS: 46% Daffodil Hill, 37% Hirschy, 17% Elkhorn Ridge

WINEMAKING: We destemmed this fruit into one-ton fermenters in Mid-Sept 2016 and did a 24-hour cold soak. We then inoculated with our proprietary concoction of cultivated yeast. Our team performed twice daily hand punch downs and then delestaged (*a kind of rack and return while removing about 60% of the seeds*) at 7 brix. The wine was then pressed to a tank 5 days later, settled 72 hours, and then racked the wine into 5-year-old French oak barrels. The final blend made of these three vineyards was assembled the following spring. It was racked three times in and out of barrels and a total aging period of 19 months. It was bottled in April of 2018 unfinned and unfiltered.



TECH SPECS:

Alc: 14.4%, TA: 5.3,
pH: 3.75, RS: <0.2

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

Daffodil Hill,
Hirschy,
and Elkhorn Ridge

AVA: Willamette Valley

CASES PRODUCED: 479

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