

R·STUART & C^o

..... WINERY

2014 BIG FIRE TEMPRANILLO

Willamette Valley, Oregon

TASTING NOTES:

COLOR – garnet

AROMAS – savory red bell pepper, currants

FLAVORS – warm spices, soft black and red fruit, toasty, Bordeaux cherry

STRUCTURE – nice acidity with a bit of tannin. Smooth all the way through

FOOD PAIRING: Chicken with Parmesan Garlic Mushroom Cream Sauce, Mussels in Red Wine, Classic Grilled Paella

VINTAGE: In 2014, every major vineyard event – bud break, bloom, veraison, harvest – arrived 2-3 weeks earlier than usual. It was an unusually warm vintage and with extremely successful fertilization during bloom, the vintage was also characterized by very large yields. We began harvest September 17th, and knowing we were facing a tidal wave of grape juice, the trick was to figure out how to get it all in and where to put it. We delayed as long as we could and were blessed with a little rain in the end of September which helped balance most of our crop by lowering the sugars and adjusting acids and pHs. That rain gave us the extra time we needed to reach the mature flavors we were after. The last fruit came in on October 9th. The vintage bore lots of wine with fully developed flavors, deep color, and very outgoing fruit flavors.

VINEYARD: The Melrose Vineyard is located on 150 acres in the Umpqua Valley near the town of Roseburg, Oregon. The original vineyard of 82 acres was planted in the summer 1996. In 2009, an additional 100 acres were planted approximately nine miles North of the main vineyard. Vineyard owner Wayne Parker planed this Tempranillo as an experiment in 2006, at Rob's request. The vineyard is South facing and the soil is sandy loam, all of which contributed to the idea that Tempranillo would do well here. And so it did.

WINEMAKING: We made this wine just like we make our Pinot noirs. The idea is to minimize harsh tannins by focusing on the skin tannins and getting them polymerized early using the delestage technique. Rarely do we use new oak. The wine is fermented using 5-7 year old French Oak barrels.



TECH SPECS:

Alc: 12.1%, TA: 4.7,
pH: 3.8, RS: <2.0%

COMPOSITION:

100% Tempranillo

VINEYARD SOURCE:

Melrose

AVA: Umpqua Valley

CASES PRODUCED: 337

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