

# R·STUART & C<sup>o</sup>.

..... WINERY .....

## 2016 LOVE, OREGON PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – clear, garnet in the glass

**AROMAS** – fennel/licorice, dark chocolate, allspice and nutmeg

**FLAVORS** – ginger, blackberry, cherry and dark chocolate

**STRUCTURE** – very round middle palate with nice acidity at the finish.  
Such a pretty wine

**FOOD PAIRING:** Tinga Pie, Roasted Cauliflower and Brown Butter  
Hazelnut Pasta, Lavendar Salted Pork Loin

**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 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:** 29% Courting Hill, 23% Lazy River, 15% Dux, 15% Hirschy, 13% Elkhorn Ridge, 5% Menefee.

**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: 5.8 g/L,  
pH: 3.65, RS: <0.2

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

Courting Hill,  
Lazy River,  
Dux, Hirschy,  
Elkhorn Ridge,  
Menefee

AVA: Willamette Valley

CASES PRODUCED: 1,406

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