

R·STUART & C^o.

..... WINERY

2016 MENEFEE VINEYARD PINOT NOIR

Yamhill-Carlton, Oregon

TASTING NOTES:

COLOR – lighter in color, garnet

AROMAS – blueberry and blackberry, meringue

FLAVORS – dark fruits (*blue and black*) herbaceous/thyme (*thanksgiving*)

STRUCTURE – long silky palate. Acid is there, but it is streamline and soft. Lifted

FOOD PAIRING: French Tomato Tart, Roasted Turkey Breast with Rosemary and Anchovy, Chicken Marengo

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 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 hand 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 19th. The vintage is characterized by bright fruit flavor and medium color, but still plenty of depth in the wines.

VINEYARD: Menefee is also one of the newer vineyards we work with, and we were smitten from the beginning. Cecilia McClellan and her late husband planted the vineyard in 2004 on a spectacular piece of property in the Yamhill-Carlton AVA and it has become one of our favorites. It is east facing in the coastal foothills with relatively high elevations. The soil is Jory, and the site is cooler than most – that gives us the bright acidity in the wine. The vineyard characteristically gives us wine that have classic flavors of blueberry and blackberry and a rich palate. We've even made some sparkling wine from this fruit – just a tiny batch – which was, not surprisingly, quite spectacular.

WINEMAKING: When the fruit comes in from the vineyard to the winery, the first thing we do is destem it – without crushing – into small 1-ton fermenters. We use proprietary yeast, which we've cultured from that year's vineyard samples. Using strains from our many vineyards gives us some complexity. Later in the fermentation process we delestage. The result is large, soft tannins – just the kind we like. We rarely use new oak in our cellar as we much prefer the gentle aging achieved with neutral French oak. In addition, our reserve wines are never filtered. Our goal for each wine is just the right amount of soft tannins, balanced with luscious fruit and bright acidity.



TECH SPECS:

Alc: 12.9%, TA: 5.6 g/L,
pH: 3.7, RS: <0.2 (*dry*)

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

Menefee

AVA: Yamhill-Carlton

CASES PRODUCED: 166

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