

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2013 DEUX VERT TEMPRANILLO

*Yamhill-Carlton, Oregon*

### TASTING NOTES:

**COLOR** – the color of plums with a little brick red mixed in

**AROMAS** – plum, cassis, black olives, sandalwood, and exotic middle eastern spices

**FLAVORS** – plum, of course. along with a reprisal of the sandalwood and black olives. this wines transports you to a sidewalk café in Madrid, with the sun shining and the tapas flowing

**STRUCTURE** – bold and dark with the perfect balance of acid to fruit. some soft tannin - just the right amount

**FOOD PAIRING:** A charcuterie platter piled high and accompanied by tangy sheep's milk cheeses, Carne Asada, Chicken Marbella.

**VINTAGE:** The vintage began warmer than usual with early bud break across most of the Willamette Valley, which led to a long, warm summer. In September we had 2.5" of rain in about a 24-hour period, which ordinarily is fine, but it was followed by a period of warm, humid weather, which put us at risk for mold. Careful picking and sorting were paramount here. Then came another rain, this one later, which washed the grapes clean and the weather remained cold and dry – thank goodness! Though remembered as a tough vintage for many, with care and patience the 2013 wines turned out to be some of the best we've made in recent years.

**VINEYARD:** The Deux Vert Vineyard is in the Yamhill – Carlton AVA is planted on sedimentary soil and faces due south. It sits at about 390 ft. elevation. Owners Patty and Mike Green (*yes, the two Greens, hence Deux Vert*) farm their vineyard using the various techniques of Live, Organic, and Biodynamic practices. We have been fortunate to work with the half acre of Tempranillo they planted in 2001. To date it may be the largest planting of Tempranillo in the Willamette Valley.

**WINEMAKING:** The fruit was picked on October 10th and as soon as it came in we de-stemmed it. The berries were very firm and reluctant to give up their juice. So we donned our rubber boots and got into the bin, trying to break them up a bit (*insert I Love Lucy joke here*). Finally they gave us a little love and 24 hours later we inoculated with wild yeast. 11 days later we de-staged (*a kind of rack and return*) that softens tannins in the wine, still coaxing the delicious flavors out of the berries. At 19 days we pressed of the fruit, let it settle and then barreled in neutral French Oak. Total aging time was 25 months, in those same barrels.



### TECH SPECS:

Alc: 13.1%, TA: 5.3,  
pH: 3.72, RS: <0.2

### COMPOSITION:

100% Tempranillo

### VINEYARD SOURCE:

Deux Vert

AVA: Yamhill-Carlton

CASES PRODUCED: 50

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