

R·STUART & C^o.

WINERY

2014 LOVE, OREGON WHITE SKY

Oregon

TASTING NOTES:

COLOR – white gold

AROMAS – honeysuckle and apple blossom

FLAVORS – white peach, apricot, Fuji apple, tangerine. pears, pears and more pears!

STRUCTURE – medium body

FOOD PAIRING: Dungeness Crab Chowder, Grilled Cornish Hen with Mango and Toasted Coconut, Classic Shrimp and Grits

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 the 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.

VINEYARDS: Tukwilla, Courting Hill, Cochran, Vineyard Brothers, Wade, (Southern Oregon) Valley View, (Southern Oregon) Foris

WINEMAKING: Pressed whole cluster, settled in tank for 48 hours, transferred to temperature controlled stainless steel tank and inoculated with our proprietary concoction of cultivated yeast. Fermented cold and stopped at off dry.



TECH SPECS:

Alc: 13%, TA: 5.9,
pH: 3.34, RS: 0.95%

COMPOSITION:

81% Pinot Gris
7% Viognier
4% Chardonnay
4% Pinot Blanc
3% Riesling
1% Gewurztraminer

AVA: Oregon

CASES PRODUCED: 1,884

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