

R·STUART & C^o

..... WINERY

2017 LOVE, OREGON CHARDONNAY

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale straw

AROMAS – green apple, ripe yellow pear, very citrusy – lemon and lime

FLAVORS – lemongrass, lemon curd, key lime pie, peach white tea, rosemary blossom, honeycomb

STRUCTURE – very bright beginning, followed by a balanced mid-palate, then a clean and bright finish

FOOD PAIRING: Chicken with Parmesan Garlic Mushroom Cream Sauce, Seared Scallops with Citrus Buerre Blanc Sauce

VINTAGE: The wet, cool spring delayed bloom in the vineyard until late June, setting the stage for a welcome later harvest than the previous few. Hot, dry conditions prevailed through the summer months, which prompted a great deal of thinning. Sometimes it looked like half the crop was on the ground! We kicked off our 2017 harvest on September 27th with Chardonnay. After that, we waited. We like to make sure each vineyard has a chance to fully ripen so the flavors are as rich and complex as possible. Once we really got started though, all that fruit started coming in droves! We had to hold off picking sometimes to find places to put it. Hirschy is our warmest site and it came in with 20% more fruit than expected. Next came Daffodil Hill at 2½ tons per acre. On and on it went. We appreciated the cool, dry weather, which allowed us more time. It also helped keep the acidity high and the pH low, lending great structure to the wines.

VINEYARD: This fruit is from the Courthing Hill Vineyard, owned by the wonderful Jimmy Leyden. He and his wife planted the vineyard in 1983 as a retirement project. It's located near Banks at the northernmost edge of the Willamette Valley. The clones are Dijon 76 and Dijon 96 - both of which tend to ripen early. The Stafford Vineyard planted about 2.5 acres of French Espiguettes 352 Chardonnay in 1992 on a plot of land outside of Wilsonville. Since we were looking for very bright acidity, we picked the fruit even earlier than usual.

WINEMAKING: We pressed the fruit whole cluster and then let it ferment in neutral French oak. Later, we racked it off the lees, but didn't clean the barrel. We rolled the barrel to let the bulk of the lees fall out, but intentionally kept some of them. We stirred the lees in the barrel regularly for about 4 months, which achieved the creamy middle palate we were after. The wine was then further aged in neutral French oak, thereby keeping the wood from dominating the wine and allowing the fruit to shine through.



TECH SPECS:

Alc: 12.5%, TA: 7.9 g/L,
pH: 2.91, RS: <0.2

COMPOSITION:

100% Chardonnay

VINEYARD SOURCE:

Courting Hill and Stafford

AVA: Willamette Valley

CASES PRODUCED: 160

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