

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2017 LOVE, OREGON PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

COLOR – bright ruby

AROMAS – blackberry, violets, red licorice, black cherries, & elderberry

FLAVORS – lavender and lots of raspberry

STRUCTURE – very round mid-palate with pleasant acidity at the finish.  
Soft and silky texture throughout

**FOOD PAIRING:** Classic Gougères, Parmesan Chicken,  
Mushroom and Goat Cheese Pizza

**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.

**VINEYARDS:** 38% Hirschy, 28% Lazy River, 15% Elkhorn Ridge, 11% Dux, 5% Menefee, 3% Matteri.

**WINEMAKING:** We destemmed this fruit into one-ton fermenters in beginning of October. 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 from barrels back to barrels three times before bottling over the total aging period of 19 months in French Oak barrels.



### TECH SPECS:

Alc: 12.8%, TA: 5 g/L,  
pH: 3.51, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

Hirschy, Lazy River,  
Elkhorn Ridge, Dux,  
Menefee, Matteri

AVA: Willamette Valley

CASES PRODUCED: 1,512

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