

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2017 VIGNETTE PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

COLOR – ruby, clear

AROMAS – roobios tea, mixed berry cobbler

FLAVORS – cherry, cherry, and more cherry!

STRUCTURE – very round middle palate, nice acidity, balanced.  
Instant gratification wine

**FOOD PAIRING:** Mushroom, Thyme and Chevre Tart,  
Grilled Salmon with Anchovy Garlic Butter

**VINTAGE:** The wet, cool spring delayed bloom in the vineyards 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 of 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 in the winery to put it. Hirschy is our warmest site and it came in with 20% more fruit than expected. Next came Daffodil Hill at 2 ½ 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:** 59% Hirschy, 33% Daffodil Hill, 8% Elkhorn Ridge

**WINEMAKING:** We destemmed this fruit into one-ton fermenters at the beginning of October and did a 24-hour cold soak. We then inoculated with our proprietary concoction of cultivated yeast. Our team performed twice daily hand punch downs and then delestaged (*a kind of rack and return while removing about 60% of the seeds*), at 5 brix. The wine was then pressed to a tank 6 days later, settled for 72 hours, and then racked the wine into 5 year-old French oak barrels. The final blend made of these three vineyards was assembled in May of the following spring. It was racked three times in and out of barrels for a total aging period of 19 months. It was bottled in July of 2019, unfiltered and unfiltered.



### TECH SPECS:

Alc: 13.5%, TA: 5.2 g/L,  
pH: 3.60, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

Daffodil Hill,  
Hirschy,  
and Elkhorn Ridge

AVA: Willamette Valley

CASES PRODUCED: 606

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