

R·STUART & C^o

..... WINERY

2018 LOVE, OREGON PINOT NOIR ROSÉ

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale pink, bright and clear. Almost like a rose gold

AROMAS – green apple, wild strawberry, and pomegranate

FLAVORS – bright lemon, honeydew, with a touch of strawberry shortbread

STRUCTURE – a burst of light, bright acidity. Perfect tension between fruit and acid. Refreshing finish

FOOD PAIRING: Asparagus, Crispy Prosciutto, & Brie Grilled Cheese, Watermelon & Feta Salad, Mini Cod Cakes with Roasted Onion Mayo, Sunshine & Daydreams

VINTAGE: Oregon weathered a lot during a hot, dry summer in 2018, and even drifting smoke from wildfires in other regions. Budbreak and bloom went off without a hitch. At the beginning of May, it was unusually sunny and there was little to no rain in the summer. By mid-September, the vines were weary from too much sun and not enough water. Growers and winemakers started to worry, but we knew to wait. Low and behold, a half an inch of rain arrived, reviving stressed vines. What followed was about two weeks of cool nights and warm days. While the summer was hot and dry, timely rains and cooler temperatures in the early fall led to lovely fruit and potentially great wines.

VINEYARD: For this wine, we used all Pinot noir from the Menefee vineyard in the Yamhill-Carlton AVA. Cecilia McClellan and her late husband planted the vineyard in 2004 on a spectacular piece of property and it has become one of our favorites. It is east facing in the coastal foothills with relatively high elevations. The soil is Jory, and the site is cooler than most - that gives us the bright acidity we are after. We picked the Pinot noir at three different times – September 24th, October 16th, and October 26th. This was to ensure a balanced wine with depth and flavor, while still maintaining bright acidity.

WINEMAKING: We harvested the fruit Sept. 24th – Oct. 26th. We loaded the grapes whole cluster into the press, rolling it gently to break up some of the grapes. At that point, we let the grapes macerate for about an hour. We then pressed of and fermented in neutral French barrels. We fermented for seven days at cellar temperatures and then did a mid-fermentation racking to keep the wine fresh, happy, and clean. When the yeast fermentation was finished, we moved the wine back into neutral French oak for another 30 days and moved to a stainless-steel tank until it was time for bottling. We bottled this wine on January 17th to keep it fresh and bright.



TECH SPECS:

Alc: 12.0%, TA: 5.4,
pH: 3.49, RS: 0.59%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

100% Menefee

AVA: Willamette Valley

CASES PRODUCED: 427

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