

R·STUART & CO.

..... WINERY

2017 AUTOGRAPH PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – dark ruby

AROMAS – Amaro, black licorice, pomegranate juice, roasted beets

FLAVORS – medley of dark fruit, dried blueberries, pomegranate seeds and orange zest

STRUCTURE – big, round middle palate. Nice tannins, nice acidity, full body

FOOD PAIRING: Pesto and Mushroom Pasta, Lamb Meatballs with Black Olives, Puff Pastry with Goat Cheese and Proscuitto

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 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: 68% Daffodil Hill, 8% Hirschy, 8% Lazy River, 8% Menefee, 8% Weber

WINEMAKING: When the fruit comes in from the vineyard to the winery, the first thing we do is destem it - without crushing - into small 1-ton fermenters. We use proprietary yeast, which we've cultured from that year's vineyard samples. Using strains from our many vineyards gives us some complexity. Later in the fermentation process, we delestage (*a kind of rack and return*). The result is large, soft tannins - just the kind we like. We rarely use new oak in our cellar as we much prefer the gentle aging achieved with neutral French oak. In addition our reserve wines are never filtered. Our goal for each wine is just the right amount of soft tannins, balances with luscious fruit and bright acidity.



TECH SPECS:

Alc: 14.4%, TA: 5.0 g/L,
pH: 3.59, RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

Daffodil Hill, Hirschy,
Lazy River, Weber, Menefee

AVA: Willamette Valley

CASES PRODUCED: 154

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