

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2018 LOVE, OREGON CHARDONNAY

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – pale straw

**AROMAS** – very citrusy, lemon & lime, honeydew melon, white floral tone

**FLAVORS** – citrus, green melon, gooseberry, kiwi berry, orange blossom, lemon verbena

**STRUCTURE** – soft beginning, creamy and balance mid-palate, nice acidity and a little bite at the finish

**FOOD PAIRING:** Lemony Shrimp Risotto, Herb-Marinated Grilled Sea Bass, Chicken with Tarragon Butter

**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 during the summer. By mid-September, the vines were weary from too much sun and not enough water. Growers and winemakers started to worry, but in R. Stuart fashion, we knew the benefit to waiting. 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 lead to lovely fruit and potentially great wines.

**VINEYARD:** This fruit is from the Courting 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. Since we were looking for very bright acidity, we picked the fruit even earlier than normal.

**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: 14%, TA: 7.1 g/L,  
pH: 3.25, RS: <0.2

### COMPOSITION:

100% Chardonnay

### VINEYARD SOURCE:

Courting Hill

AVA: Willamette Valley

CASES PRODUCED: 656

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