

R·STUART & C^o

..... WINERY

2019 LOVE, OREGON PINOT NOIR ROSÉ

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale pink, bright and clear

AROMAS – wild Oregon strawberry, pink grapefruit, the best strawberry-rhubarb crisp

FLAVORS – everything strawberry, citrus, lime leaf, celery leaf, bright cherry

STRUCTURE – great acidity, perfect tension between acid and fruit, finish lingers for a long time

FOOD PAIRING: Watermelon & Feta Salad, Herbed Goat Cheese Crostini, Avocado & Chicken Salad, Sunshine & Daydreams

VINTAGE: 2019 started off with a mild early winter but then was followed by a cold and wet second half. The rainfall continued into the spring, but the temperatures stayed warm. The growing season was warmer than average, although it did see a few frosts during late April. June and July had near-record precipitation amounts and brought disease pressure (*powdery mildew*) to the valley. Most winemakers will remember the 2019 vintage for the rains in September and the temperature drop in October, which created many challenges when making harvest decisions. The cooler vintage, along with the nightly temperatures being a bit warmer than normal, caused higher humidity levels and disease pressure throughout the Willamette Valley. Even with the humidity and possibility of disease, the vine stress is less this year (*due to the rain from June and July*), which led to quality fruit and a spectacular harvest.

VINEYARDS: Menefee Vineyard (*Yamhill Carlton AVA*) & Riverside Vineyard (*McMinnville AVA*)

WINEMAKING: 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 off the juice 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 28 days. We want to keep the wine fresh and bright.



TECH SPECS:

Alc: 11.7%, TA: 7.8,
pH: 3.18, RS: 0.3%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

Menefee & Riverside

AVA: Willamette Valley

CASES PRODUCED: 294

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