

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2018 LOVE, OREGON PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

COLOR – dark ruby

AROMAS – dark cherry, black currant jam, blackberries, sage, vanilla bean, balsam fir, and cedar

FLAVORS – fennel, Mission fig, plum, date, blackberry, and forest floor

STRUCTURE – very round middle palate with bright acidity

**FOOD PAIRING:** Grilled Tri-Tip with Goat Cheese and Sundried Tomatoes, Classic Gougeres, Rosemary and Olive Oil Popcorn

**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 and 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.

**VINEYARDS:** 78.1% Daffodil Hill (*Eola-Amity AVA*), 11.3% Hirschy (*Yamhill-Carlton AVA*), 6% Dux (*Dundee Hills AVA*), 2% Menefee (*Yamhill-Carlton AVA*), 1% Lazy River (*Yamhill-Carlton AVA*), 1% Weber (*Dundee Hills AVA*), 0.6% Riverside (*McMinnville*).

**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. 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%, TA: 5.5 g/L,  
pH: 3.66, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

Daffodil Hill, Hirschy,  
Dux, Menefee, Lazy River,  
Weber, and Riverside

AVA: Willamette Valley

CASES PRODUCED: 856

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