

R·STUART & C^o.

WINERY

2014 DEUX VERT TEMPRANILLO

Yamhill-Carlton, Oregon

TASTING NOTES:

COLOR – dark garnet with a “ring of fire” on the outer edges of the glass

AROMAS – pie cherry and cassis, with vanilla notes and cedar chest

FLAVORS – cherry and vanilla, balsam fir

STRUCTURE – like an aged Rhone wine. nice balance of tannin and fruit

FOOD PAIRING: Harissa Chicken, Lamb Meatballs, Grilled Paella.

VINTAGE: In 2014, every major vineyard event - bud break, bloom, version, harvest - arrived 2-3 weeks earlier than usual. It was an unusually warm vintage with extremely successful fertilization during bloom, the vintage was also characterized by very large yields. We began harvest September 17th, and knowing we were facing a tidal wave of grape juice, the trick was to figure out how to get it all in and where to put it. We delayed as long as we could and were blessed with a little rain in the end of September which helped balance out most of our crop by lowering the sugars and adjusting acids and pHs. That rain gave us the extra time we needed to reach the mature flavors we were after. The last fruit came in on October 9th. The vintage bore lots of wine with fully developed flavors, deep color, and very outgoing fruit flavors.

VINEYARDS: The Deux Vert Vineyard is in the Yamhill - Carlton AVA and is planted on sedimentary soil. It faces due south and it sits at about 390 ft. elevation. Owners Patty and Mike Green (*yes, the two Greens, hence Deux Vert*) farm their vineyard using various techniques of the Live, Organic, and Biodynamic practices. We have been fortunate to work with the half acre of Tempranillo they planted in 2001. To date it may be the largest planting of Tempranillo in the Willamette Valley.

WINEMAKING: The fruit was picked on October 10th and as soon as it came in we de-stemmed it. The berries were very firm and reluctant to give up their juice. So we donned our rubber boots and got into the bin, trying to break them up a bit (*insert I Love Lucy joke here*). Finally they gave us a little love and 24 hours later we inoculated with wild yeast. Twelve days later we delestaged - which is a kind of rack and return that softens tannins in the wine while also coaxing the delicious flavors out of the berries. At 17 days we pressed off the fruit, let it settle and then barreled in neutral French oak. Total aging time was 25 months, in those same barrels.



TECH SPECS:

Alc: 12.4%, TA: 5.3,
pH: 1.72, RS: <0.2%

COMPOSITION:

100% Tempranillo

VINEYARD SOURCES:

Deux Vert Vineyard

AVA: Yamhill-Carlton

CASES PRODUCED: 50

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