

# R·STUART & C°

..... WINERY .....

CELEBRATING 20 YEARS

## 2019 BIG FIRE PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

COLOR – garnet, clear

AROMAS – graham crackers, brandied cherry pie filling, fresh cedar, red Italian plum, spice market, and anise

FLAVORS – cranberry, cedarwood, orange peel, sumac, fruit leather, and vanilla

STRUCTURE – balanced acidity throughout, medium weight; easy and breezy

**FOOD PAIRING:** Roasted Chicken with Herbs de Provence; Stuffed Eggplants with Lamb and Pine Nuts; Mushroom Sausage Rigatoni

**VINTAGE:** 2019 started off with a mild, early winter, but then was followed by a cold and wet second half. 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.

**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, which is a type of rack and return technique using oxygen to polymerize the tannins. 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, balanced with luscious fruit and bright acidity.



### TECH SPECS:

Alc: 13.6%, TA: 5.0 g/L, pH: 3.76, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

Courting Hill, Daffodil Hill, Tukwilla, Riverside, Cochran

AVA: Willamette Valley

CASES PRODUCED: 4,858

