

R·STUART & C^o

..... WINERY

CELEBRATING 20 YEARS

2019 LOVE, OREGON PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – ruby and garnet, clear

AROMAS – baking spices, dark cherry, black cardamom, sarsaparilla, and dried violets

FLAVORS – blackberry, blueberry, fig, plum, rosemary stems, dried lavender, and fresh vanilla bean

STRUCTURE – very round midpalate with subtle tannins; balanced wine overall

FOOD PAIRING: Fennel-Garlic Pork Roast; Goat Cheese, Leek, and Walnut Tart; French Onion Soup

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. The result is large, soft tannins - just the kind we like. We rarely use new oaken 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: 13.5%, TA: 6.2 g/L, pH: 3.62, RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

Courting Hill, Elkhorn Ridge, Hirschy, and Daffodil Hill

AVA: Willamette Valley

CASES PRODUCED: 2,365

