

# R·STUART & C<sup>o</sup>

..... WINERY .....

CELEBRATING OVER 20 YEARS

## 2020 LOVE, OREGON PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – clear, ruby

**AROMAS** – crème de cassis, black tea, leather, cocoa powder, late season strawberry, and black cardamom

**FLAVORS** – blackberry, mission fig, plum, rosemary stems, dried lavender, and sarsaparilla

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

**FOOD PAIRING:** Goat Cheese, Leek, and Walnut Tart; French Onion Soup; Grilled Pork Loin with Roasted Rosemary Potatoes

**VINTAGE:** 2020 – what a year! The vintage started off with a bit of rain (*not to mention a global pandemic*). The foundation for the vintage is set in the spring, so when we got a heatwave in early March, we thought it might be a vintage that produced wines like that of 2016. During bloom we had some mild rain and wind, but luckily it wasn't too bad, as extreme weather at this time can substantially reduce fruit yields. Lower yields can mean higher quality fruit with more concentrated flavors and potentially better wines. The summer was relatively cooler than what we had seen in recent years, which meant that fruit would need more hang time to get to full ripeness. Finally, the heat came and lasted through the first week of September, which is just what we needed. We were then surprised with an extreme Easterly wind warning in Oregon at the beginning of September, with winds up to 50 mph. The high winds fueled and spread ongoing wildfires, and the entire state was covered by a thick plume of smoke. Wine producers all over the state had to choose: pick fruit at an undesired ripeness or let it hang on the vine with the hope of better weather. We appeared to be mostly spared from smoke taint and we felt extremely fortunate that our sources of fruit for the most part were not in the direct (*literally*) line of fire.

**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: 13.4%, TA: 5.2, pH: 3.61, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

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

AVA: Willamette Valley

CASES PRODUCED: 1,691