

R·STUART & C^o

..... WINERY

2018 LOVE, OREGON WHITE SKY

Oregon

TASTING NOTES:

COLOR – yellow straw, clear

AROMAS – ripe cantaloupe and honeydew, lychee, honeysuckle, farmer’s market fruit stand, and Jasmine Pearl tea

FLAVORS – orange blossom water, Asian pear, Meyer lemon, lime leaf, sarsaparilla

STRUCTURE – medium weight in the mid-palate. slight sweetness at the finish while maintaining bright, fresh acidity

FOOD PAIRING: Oysters, Grilled Fish Tacos with Cabbage Slaw, Paella, Curried Chicken Salad, BLTs

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: Courting Hill (*Willamette Valley*), Cochran (*Willamette Valley*), Tukwilla (*Dundee Hills*), Wade (*Dundee Hills*), Valley View (*Southern Oregon*).

WINEMAKING: Pressed whole cluster and settled into tank for 48 hours. The Chardonnay, Pinot Blanc, and Viognier were inoculated with our proprietary concoction of cultivated yeast and all were aged in French neutral oak barrels. This wine was bottled in May 2020 and is so delicious.

The goal was to make a wine with subtle notes of the perfume that Viognier can add to a wine without dominating the structure of the other varietals that add complexity (*Chardonnay- lemon citrus and acidity, P.Blanc-lime citrus and acidity*) and still make the wine bright and refreshing. The backbone of course, is Pinot Gris which has Citrus, Guava, Mango, and decent acidity. The wine is a bit richer and certainly more complex than just being one varietal... Pinot Gris. By having this complexity it can take on dishes with more richness like beurre blanc sauces, butter and yet can still hold up to a fresh raw oyster.



TECH SPECS:

Alc: 14%, TA: 4.9 g/L,
pH: 3.53, RS: 0.75%

COMPOSITION:

86% Pinot Gris,
9% Viognier,
3% Pinot Blanc,
2% Chardonnay

AVA: Oregon

CASES PRODUCED: 900

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