

R·STUART & C°

..... WINERY

CELEBRATING OVER 20 YEARS

2022 BIG FIRE PINOT GRIS

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale hay, clear

AROMAS – passion fruit, guava, linden blossom, lime essence

FLAVORS – lemon and lime zest, orange blossom, Anjou pear, guava

STRUCTURE – great acidity, round mouthfeel with a lifted and bright finish

FOOD PAIRING: Caribbean Shepherds Pie, Salmon with Sriracha & Lime;
Fish Tacos with Avocado Crema

VINTAGE: The 2022 vintage started out with a cold La Niña winter only to be followed by a return to cooler rainy days. We saw bud break in early April, however, a historically unusual cold air mass swung down from the north bringing inches of snow to the Willamette Valley. Followed by several cold nights well below freezing, most of the primary buds from our vineyards seemed lost. The mood around the valley was somber, especially on the heels of the recent and historically challenging 2020 vintage. What remained of the buds stayed stalled for weeks and weeks as the cool, wet weather pattern persisted deep into spring. The flowering was delayed by the cool spring and when the blooms opened in late June and early July the weather was near perfect resulting in an excellent fruit set. Summer weather emerged as it reliably does in July and we had plenty of consistent warmth through July and August. We capped the season off with an October that was warmer than usual, coming in at 4-6 degrees warmer than average. The quality of fruit is outstanding and 2022 will be a classic vintage for the ages.

WINEMAKING: We loaded the grapes whole cluster into the press. We settled the juice for 24 hours. Then pulled off the clean wine and fermented slowly at 50-55 degrees F in SS tanks. The whole objective was to keep the fruit as intense as possible and the acid bracing. By early December 21' we were ready to stop the fermentation and heat and cold stabilize the wine. The only thing we added was bentonite which is a natural clay that precipitates proteins for stability and a low dose of SO₂ to prevent oxidation over time. We bottled this wine in late February.



TECH SPECS:

Alc: 12.9%, TA: 7.1,
pH: 3.08, RS: 0.49%
no sugar added

COMPOSITION:

100% Pinot gris

VINEYARD SOURCES:

Courting Hill,
Cochran, and Wade

AVA: Willamette Valley

CASES PRODUCED: 1,204