

R·STUART & C°

..... WINERY

CELEBRATING 20 YEARS

2020 AUTOGRAPH PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – sage, cranberry, calabrian chili, strawberry, lavender

FLAVORS – macerated strawberry, vanilla, cherry wood, marshmallow root

STRUCTURE – complex with seamless balance; the whole is greater than the sum of its parts

FOOD PAIRING: French Onion Tart; Duck Breast with Honey, Ginger & Lavender; Monica's Chicken Involtini

VINTAGE: 2020 – what a year! The vintage started off with rain, not to mention a global pandemic. The foundation for a vintage is set in the spring, so when we got a little heatwave in early March, we thought it might be a vintage that provided wines similar to that of 2016. During bloom we had some rain and wind, but lucky for us, it wasn't too bad. The summer followed with relatively cooler weather compared to 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. Then we were surprised with an extreme Easterly wind warning in Oregon at the beginning of September, with some winds measured at 50 mph. The high winds fueled and spread ongoing wildfires and the entire state was covered by a thick plume of smoke (*some areas had hazardous smoke conditions for almost a week*). We appear to be mostly spared from the smoke taint issue and we feel extremely fortunate that our sources of fruit for the most part were not in the direct (*literally*) line of fire.

VINEYARDS:

61% Hirschy Vineyard

25% Lazy River Vineyard

8% Weber Vineyard

6% Menefee Vineyard



TECH SPECS:

Alc: 14%, TA: 5.2 g/L,
pH: 3.65, RS: <0.2%

COMPOSITION:

100% Pinot Noir

AVA: Willamette Valley

CASES PRODUCED: 150

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