

# R·STUART & CO.

..... WINERY .....

CELEBRATING 20 YEARS

## 2020 MENELEE VINEYARD PINOT NOIR

*Yamhill-Carlton, Oregon*

### TASTING NOTES:

**COLOR** – ruby, clear

**AROMAS** – honeysuckle, cranberry, leather, ground nutmeg, hazelnut toffee, salted caramel, desert sagebrush

**FLAVORS** – pomegranate, cherry, cocoa, apple, strawberry rhubarb pie, rosemary

**STRUCTURE** – lovely aromatics, balance with acidity and tannins

**FOOD PAIRING:** Pan Seared Salmon with a Pink Grapefruit Pinot Noir Sauce; Pear & Blue Cheese Tarts; Hazelnut-Crusted Cod with Brown Butter & Balsamic Vinegar

**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 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 weather at this time can substantially reduce fruit yields if it is extreme. Lower yields can mean higher quality fruit with more concentrated flavors and potentially better wines. The summer followed with 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. 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*). Wine producers all over the state had a couple options: pick fruit even if it's not at the desired ripeness or let it hang on the vine with hope for better weather. We appeared to be mostly spared from the smoke taint issue and we felt extremely fortunate that our sources of fruit for the most part were not in the direct (*literally*) line of fire.

**VINEYARD:** Menefee is one of the prettiest vineyards we work with and we were smitten from the beginning. Cecelia McClellan and her late husband planted these specific vineyard blocks in 2008 on a spectacular piece of property in the Yamhill-Carlton AVA and it has become one of our favorites. It is east facing in the coastal foothills with relatively high elevation for the area. The soil is Jory and the site is cooler than most – that gives us the bright acidity in the wine. The vineyard characteristically gives us wine that has classic flavors of blueberry and blackberry with a rich palate. We've even made sparkling wine from this fruit which was, not surprisingly, quite spectacular.



### TECH SPECS:

Alc: 12%, TA: 5.2 g/L,  
pH: 3.69, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCE:

Menefee

AVA: Yamhill-Carlton

CASES PRODUCED: 44

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