

# R·STUART & CO.

..... WINERY .....

## 2018 DAFFODIL HILL VINEYARD PINOT NOIR

*Eola-Amity Hills, Oregon*

### TASTING NOTES:

COLOR – ruby

AROMAS – black cherry, cola, petrichor, and Amaro

FLAVORS – dark cherry, black tea, vanilla, molasses, roasted walnuts, dried ginger and fresh turmeric

STRUCTURE – smooth and silky all the way through, finishes with a hint of acidity

**FOOD PAIRING:** Mushroom Stroganoff, Pork Roast with Sage and Polenta, Fried Red Snapper with Ginger-Scallion Sauce

**VINTAGE:** Spring bud break and bloom went off without a hitch. At the beginning of May, it was unusually sunny and there was very little 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 classic Rob Stuart style, we knew waited. Low and behold, a half an inch of rain arrived in late summer, reviving stressed vines. What followed was about two weeks of cool nights and warm days – perfect weather for the grapes to finish ripening. The summer was hot and dry, but timely rains and cooler temperatures in the early fall lead to lovely fruit and great wines.

**DAFFODIL HILL, ESTATE VINEYARD:** When Judy and Phil Mickelson began planting this vineyard in 1997 in the Eola Hills, they had a vision, but we don't think they could possibly have known what amazing wine would come from this site. We were honored and thrilled to be able purchase the vineyard in 2018. When we stand atop the vineyard, we are humbled.

At 550-foot elevation, you're enveloped in gorgeous pastoral peace with a spectacular coastal range to the west, just a slight wind, and then maybe a hawk screeching overhead. There are seven different Pinot noir clones planted on the property and we're so intrigued to work with them all now that we have access to the whole vineyard. The flavors we find in Daffodil Hill are often seen in other Eola-Amity AVA sites, but nowhere do we see the same richness and weight as the Pinot noir in this one. The acidity is perfectly balanced with the fruit flavors, always a reliable indicator of how well the wine will pair with food.

**WINEMAKING:** We watch the vineyards particularly closely in the last month before harvest. We make our picking decisions based primarily on flavor, although of course we consider acid, ph, TA and brix. We taste the fruit every week and as we get closer, sometimes every day. When we decide the flavors are right, we call for the pick. The fruit comes in from the vineyard and the first thing we do is destem - without crushing - into small one-ton fermenters. We use natural proprietary yeast, which we've cultured for weeks from the vineyard samples. Including strains from our many vineyards in the yeast gives the wine welcome complexity, just like with a blended Pinot. Later in the fermentation process we delestage. The result is large, soft tannins – which are just the kind we like. After delestage, we press off the juice and let it settle for before barreling. We rarely use new oak in our cellar, as we much prefer the gentle aging achieved with neutral French oak. Our goal for each wine is to have just the right amount of soft tannins, balanced with luscious fruit and bright acidity.



### TECH SPECS:

Alc: 14.5%, TA: 5.1 g/L,  
pH: 3.76, RS: <0.2%

### COMPOSITION:

100% Pinot Noir,  
Clones: 667, 113, 114, 115

AVA: Eola-Amity Hills

CASES PRODUCED: 142

VEGAN: Yes

FINED: No

FILTERED: No

Ingredients: Hand-crafted with love from sustainably farmed Willamette Valley Pinot Noir, naturally cultured yeast and plenty of Oregon rain and sunshine. Minimal sulfites added for stability. Not fined or filtered. No sugars added. Vegan.

*Since 2001*

MCMINNVILLE, OREGON • RSTUARTANDCO.COM