

R·STUART & C^o

..... WINERY

2018 HIRSCHY VINEYARD PINOT NOIR

Yamhill-Carlton, Oregon

TASTING NOTES:

COLOR – dense garnet

AROMAS –intense cherry blossom, blackberry, baking spices, hoisin, dried violet

FLAVORS – blackberry cobbler, roasted tomatoes, cocoa, molasses, and sassafras

STRUCTURE – round in the middle palate due to the soft tannins; delightfully gentle finish

FOOD PAIRING: Mixed Mushroom Lasagne, Grilled Roast Chicken with Spinach-Ricotta Crostini; Sweet & Sticky Pork Ribs

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.

HIRSCHY VINEYARD: Owned by John and Linda Hirschy, the Pinot Noir from the Hirschy vineyard has developed a cult following among our friends and customers. The vineyard was planted in 2005 and is on Willakenzie soil. It's planted north/south, which is a somewhat unusual for the area. We purchase Pinot noir from Blocks A, B, & D which is a mix of Dijon 667 & 115 clone and Dijon 777 clone. We pick the clones together and make it as one wine. These clones are famous for ripening a little earlier and the combination gives the wine a juicy mid-palate. We often see bright, yet rich, red cherry flavors here and a little “oomph” on the finish. The wine is balanced by the vineyard's characteristic richness. This is one of the warmest sites we deal with and its often the first harvest in any vintage. Still the wine is always deep and complex.

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: 14.8%, TA: 5.3 g/L,
pH: 3.70, RS: <0.2%

COMPOSITION:

100% Pinot Noir

AVA: Yamhill-Carlton

CASES PRODUCED: 100

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.

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