

R·STUART & C^o

..... WINERY

2018 MENEFEE VINEYARD PINOT NOIR

Yamhill-Carlton, Oregon

TASTING NOTES:

COLOR – ruby, brick tones

AROMAS – blueberries, forest floor and star anise

FLAVORS – blue fruit all the way through, vanilla and stone fruit pastry

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

FOOD PAIRING: Prosciutto; Fig and Brie Galette; Grilled Salmon with Thyme; Grilled Chicken with Whiskey BBQ 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.

MENEFEVINEYARD: 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.

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: 6.5 g/L,
pH: 3.6, RS: <0.2%

COMPOSITION:

100% Pinot Noir

AVA: Yamhill-Carlton

CASES PRODUCED: 98

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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