

R·STUART & C°

..... WINERY

CELEBRATING 20 YEARS

2018 VIGNETTE PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – blackberry jam, black currant, brambleberry, warm baking spices, berry pie, cocoa powder, and chai tea

FLAVORS – fennel, Chinese five spice, vanilla, blackberry, petrichor, black plum, and currant

STRUCTURE – bright acidity in the beginning, lush and full mid-palate and finish

FOOD PAIRING: Chicken with Bacon, Cream & Thyme; Pasta with Lamb Sausage & Ricotta; Wild Mushrooms with Roasted Garlic & Goat Cheese

VINTAGE: Oregon weathered a lot during a hot, dry summer in 2018 and even drifted smoke from wildfires in other regions. Budbreak and bloom went off without a hitch. At the beginning of May, it was unusually sunny and there was little to no 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 R. Stuart fashion, we knew the benefit of waiting. Low and behold, a half and inch of rain arrived, reviving stressed vines. What followed was about two weeks of cool nights and warm days. While the summer was hot and dry, timely rains and cooler temperatures in the early fall lead to lovely fruit and potentially great wines.

VINEYARDS: 30% Daffodil Hill (*Eola-Amity AVA*), 60% Hirschy (*Yamhill-Carlton AVA*), and 10% Elkhorn Ridge (*Willamette Valley AVA*)

WINEMAKING: When the fruit comes in from the vineyard to the winery, the first thing we do is destem it - without crushing - into small 1-ton fermenters. We use proprietary yeast, which we've cultured from that year's vineyard samples. Using strains from our many vineyards gives us some complexity. Later in the fermentation process, we delestage. The result is large, soft tannins - just the kind we like. We rarely use new oaken our cellar as we much prefer the gentle aging achieved with neutral French oak. In addition our reserve wines are never filtered. Our goal for each wine is just the right amount of soft tannins, balances with luscious fruit and bright acidity.



TECH SPECS:

Alc: 14.5%, TA: 5.3 g/L, pH: 3.7, RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

Hirschy, Daffodil Hill, and Elkhorn Ridge

AVA: Willamette Valley

CASES PRODUCED: 99

