

R·STUART & C^o

..... WINERY

CELEBRATING 20 YEARS

2019 AUTOGRAPH PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – river rock, dark cherry, molasses, rose petal, baking chocolate, blood orange, vanilla

FLAVORS – cherries, vanilla, rosehips, cherry bark, root beer barrels, sumac, Aperol

STRUCTURE – complex with seamless balance, elegant all the way through

FOOD PAIRING: Steak with Basil Butter; Fennel-Garlic Pork Roast; Goat Cheese, Leek, and Walnut Tart

VINTAGE: 2019 started off with a mild, early winter, but then was followed by a cold and wet second half. The growing season was warmer than average, although it did see a few frosts during late April. June and July had near-record precipitation amounts and brought disease pressure (*powdery mildew*) to the valley. Most winemakers will remember the 2019 vintage for the rains in September and the temperature drop in October, which created many challenges when making harvest decisions. The cooler vintage, along with the nightly temperatures being a bit warmer than normal, caused higher humidity levels and disease pressure throughout the Willamette Valley. Even with the humidity and possibility of disease, the vine stress is less this year (*due to the rain from June and July*), which led to quality fruit and a spectacular harvest.

VINEYARDS:

63% Weber Vineyard

16% Hirschy Vineyard (777 Clone)

8% Daffodil Hill Vineyard (667/114 Clones)

4% Daffodil Hill Vineyard (777 Clone)

4% Matteri Vineyard

5% Lazy River Vineyard



TECH SPECS:

Alc: 14.1%, TA: 5.8 g/L,
pH: 3.57, RS: <0.2%

COMPOSITION:

100% Pinot Noir

AVA: Willamette Valley

CASES PRODUCED: 150

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