

R·STUART & C^o.

..... WINERY

CELEBRATING 20 YEARS

2019 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: Fennel-Garlic Pork Roast; Ziti with Caramelized Onions, Mushrooms, & Goat Cheese; Friday Night Steaks with Pinot Noir Mushroom Sauce

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.

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. It's a beautiful site, to be sure. When we stand in the Dijon 114 block atop their 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. Four acres are planted in Dijon 667 down close to the barn. These give the wine its luscious mid-palate, tons of purple floral flavors and round, ripe black cherry. We often see these flavors in other Eola Hills vineyards, but nowhere do we see the same richness and weight as the fruit in Daffodil Hill. The acidity is perfectly balanced, you wouldn't even know it's there but for the tell-tale sign of how well this wine pairs with almost any meal. Daffodil Hill means so much to us, that we purchased this vineyard in August in 2018 and we look forward to working with all 7 clones of Pinot noir that come from this site.



TECH SPECS:

Alc: 14%, TA: 5.6 g/L,
pH: 3.62, RS: <0.2%

COMPOSITION:

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

AVA: Eola-Amity Hills

VINEYARD SOURCE:

Daffodil Hill

CASES PRODUCED: 124

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