

# R·STUART & C<sup>o</sup>.

..... WINERY .....

CELEBRATING 20 YEARS

## 2019 HIRSCHY VINEYARD PINOT NOIR

*Yamhill-Carlton, Oregon*

### TASTING NOTES:

COLOR – garnet, clear

AROMAS – black cherry, vanilla, cola, cedar, sassafras, jasmine tea, licorice

FLAVORS – fruit leather, blackberry pie, black cherry, licorice root, black plum, cocoa powder

STRUCTURE – big aromatics, round mid palate; soft and approachable

**FOOD PAIRING:** Salmon in Parchment with Olives, Fennel, and Lemon; Beef Bourguignon; Seared Lamb Chops with Anchovies, Capers, and Sage

**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:** 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. The vineyard is planted north/south, which is a bit more unusual for the area. We purchase from Blocks A, B, & D which is a mix of Dijon 667 & 115 clones and Dijon 777 clones. 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 “kick” on the finish (*which we attribute to a slightly higher alcohol*). The wine is balanced by the characteristic richness we see every year. This wine is packed with silky tannins, which contributes to a very soft mouth feel. This is one of the warmest sites we deal with and it competes for being the first harvest in any vintage. Hirschy fans love this wine because of its deep and complex flavors.



### TECH SPECS:

Alc: 14.6%, TA: 5.9 g/L, pH: 3.66, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCE:

Hirschy

AVA: Yamhill-Carlton

CASES PRODUCED: 50

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