

R·STUART & C^o

..... WINERY

CELEBRATING 20 YEARS

2019 MENELEE VINEYARD PINOT NOIR

Yamhill-Carlton, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – flint, eucalyptus, blueberry, forest floor, marjoram, orange peel

FLAVORS – pomegranate, strawberry, Rainer cherry, white peach, wild blueberry, rhubarb, green tea

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

FOOD PAIRING: French Tomato Tart; Roasted Turkey Breast with Rosemary

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: 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.



TECH SPECS:

Alc: 13.4%, TA: 5.5 g/L,
pH: 3.75, RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

Menefee

AVA: Yamhill-Carlton

CASES PRODUCED: 50

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