

# R·STUART & C<sup>o</sup>

..... WINERY .....

CELEBRATING 20 YEARS

## 2022 LOVE, OREGON PINOT NOIR ROSÉ

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – bright pink, bright and clear

**AROMAS** – strawberry, peach, Rainier cherries, lime zest, sea salt, honeysuckle

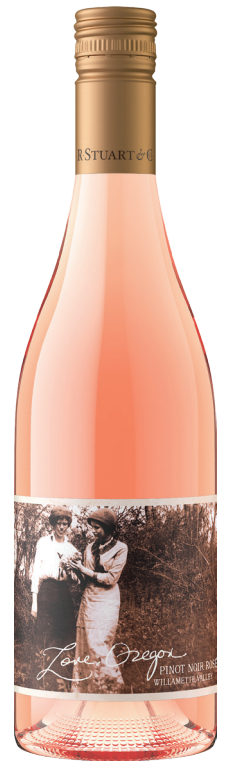
**FLAVORS** – pink grapefruit, cherry blossoms, fresh apricot, lemon zest, tangerine juice

**STRUCTURE** – aromatics are off the charts; this wine has beautiful acidity and a round mouthfeel

**FOOD PAIRING:** Watermelon & Feta Salad with Basil & Flakey Salt, Avocado & Chicken Salad, Goat Cheese Crostini with Peaches & Prosciutto

**VINTAGE:** The 2022 vintage started out with a cold La Nina winter only to be followed by a return to cooler rainy days. We saw bud break in early April, however, a historically unusual cold air mass swung down from the north bringing inches of snow to the Willamette Valley. Followed by several cold nights well below freezing, most of the primary buds from our vineyards seemed lost. The mood around the valley was somber, especially on the heels of the recent and historically challenging 2020 vintage. What remained of the buds stayed stalled for weeks and weeks as the cool, wet weather pattern persisted deep into spring. The flowering was delayed by the cool spring and when the blooms opened in late June and early July the weather was near perfect resulting in an excellent fruit set. Summer weather emerged as it reliably does in July and we had plenty of consistent warmth through July and August. We capped the season off with an October that was warmer than usual, coming in at 4-6 degrees warmer than average. The quality of fruit is outstanding and 2022 will be a classic vintage for the ages.

**WINEMAKING:** We loaded the grapes whole cluster into the press, rolling it gently to break up some of the fruit. At that point, we let the grapes macerate for about an hour. We then pressed off the juice and began fermentation in stainless steel tanks. We fermented the juice for 14 days at cellar temperatures and then did a mid-fermentation racking to keep the wine fresh, happy, and clean. After two months of slow-chilled fermentation, we then cold stabilized the wine on December 5th, 2022. We bottled January 3rd, 2023 to capture the brightness and bracing fruit.



### TECH SPECS:

Alc: 12.7%,

TA: 7, pH: 3.05,

RS: 0.66%; *no sugar added*

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCE:

Courting Hill, Hirschy, and Menefee

AVA: Willamette Valley

CASES PRODUCED: 476