R·STUART & CO.

WINERY

2018 DUX VINEYARD PINOT NOIR

Dundee Hills, Oregon

TASTING NOTES:

COLOR – ruby with a hint of garnet

AROMAS – crushed boysenberries and blackberries, roses, pomegranate, fresh leather, and black tea

FLAVORS – black tea, huckleberry, pomegranate, orange peel, pink peppercorn

STRUCTURE – bright acid at the beginning, medium weight on the mid-palate with a subtle finish

FOOD PAIRING: Pasta with Turkish Style Lamb; Grilled Paella; Burrata with Grilled Crostini

VINTAGE: Spring bud break and bloom went off without a hitch. At the beginning of May, it was unusually sunny and there was very little rain during the summer. By mid-September, the vines were weary from too much sun and not enough water. Growers and winemakers started to worry, but in classic Rob Stuart style, we knew waited. Low and behold, a half an inch of rain arrived in late summer, reviving stressed vines. What followed was about two weeks of cool nights and warm days – perfect weather for the grapes to finish ripening. The summer was hot and dry, but timely rains and cooler temperatures in the early fall lead to lovely fruit and great wines.

DUX VINEYARD: The Dux Vineyard is owned by Mark and Laurie Stevens. Both are enthusiastic graduates of the University of Oregon, hence the name of the vineyard. The name is also attributed to Laurie's teaching career in England, where Dux refers to "tops in class". They moved to the Bay Area where Mark pursued a career in architecture. You can see his style in the way he has transformed their farmhouse and the old cherry orchard into a lovely vineyard and charming abode. Mark and Laurie never wanted to have a huge vineyard, but instead focus only on the highest quality fruit. That's what led them to this Dundee Hills site, managed by Andy Humphrey, one of Oregon's most renowned vineyard managers *(Andy also manages the Weber vineyard)*. The vineyard was planted in 2011 with a 60/40 blend of Wadenswil and Pommard clone on Jory soil.

WINEMAKING: We watch the vineyards particularly closely in the last month before harvest. We make our picking decisions based primarily on flavor, although of course we consider acid, ph, TA and brix. We taste the fruit every week and as we get closer, sometimes every day. When we decide the flavors are right, we call for the pick. The fruit comes in from the vineyard and the first thing we do is destem - without crushing - into small one-ton fermenters. We use natural proprietary yeast, which we've cultured for weeks from the vineyard samples. Including strains from our many vineyards in the yeast gives the wine welcome complexity, just like with a blended Pinot. Later in the fermentation process we delestage The result is large, soft tannins – which are just the kind we like. After delestage, we press off the juice and let it settle for before barreling. We rarely use new oak in our cellar, as we much prefer the gentle aging achieved with neutral French oak. Our goal for each wine is to have just the right amount of soft tannins, balanced with luscious fruit and bright acidity.

TECH SPECS:
Alc: 14%, TA: 5.7 g/L, pH: 3.46, RS: <0.2%

COMPOSITION:
100% Pinot Noir,

AVA: Dundee Hills

CASES PRODUCED: 100

VEGAN: Yes

FINED: No

FILTERED: No

Ingredients: Hand-crafted with love from sustainably farmed Willamette Valley Pinot Noir, naturally cultured yeast and plenty of Oregon rain and sunshine. Minimal sulfites added for stability. Not fined or filtered. No sugars added. Vegan.

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