

# R·STUART & C<sup>o</sup>.

..... WINERY .....

CELEBRATING OVER 20 YEARS

## 2019 LOVE, OREGON CHARDONNAY

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – pale straw, clean

**AROMAS** – citrus, lemon Jolly Ranchers, honeysuckle, apple, Asian pear

**FLAVORS** – orange oil, citrus (*lemon, grapefruit, and lime*), lemon verbena, some salinity

**STRUCTURE** – bright acidity in the beginning and through the midpalate, a bit of creaminess, but finishes very lean

**FOOD PAIRING:** Lemony Shrimp Risotto, Herb-Marinated Grilled Sea Bass, Chicken with Tarragon Butter

**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:** This fruit is from the Courting Hill Vineyard, owned by the wonderful Jimmy Leyden. He and his wife planted the vineyard in 1983 as a retirement project. It's located near Banks at the northernmost edge of the Willamette Valley. The clones are Dijon 76 and Dijon 96 - both of which tend to ripen early. Since we were looking for very bright acidity, we picked the fruit even earlier than normal.

**WINEMAKING:** We pressed the fruit whole cluster and then let it ferment in neutral French oak. Later, we racked it off the lees, but didn't clean the barrel. We rolled the barrel to let the bulk of the lees fall out, but intentionally kept some of them. We stirred the lees in the barrel regularly for about 4 months, which achieved the creamy middle palate we were after. The wine was then further aged in neutral French oak, thereby keeping the wood from dominating the wine and allowing the fruit to shine through.



### TECH SPECS:

Alc: 11.3%, TA: 8.2,  
pH: 3.07, RS: 0.42%

### COMPOSITION:

100% Chardonnay

### VINEYARD SOURCE:

Courting Hill

AVA: Willamette Valley

CASES PRODUCED: 208