

R·STUART & C^o

..... WINERY

CELEBRATING 20 YEARS

2021 VIGNETTE PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – slate season blackberry, rosemary, cedar, coriander seed, blueberry compote

FLAVORS – black cherry, pomegranate, white pepper, cherry cola, sarsaparilla, tomato tart

STRUCTURE – bright acidity in the beginning, lush and full mid-palate and finish

FOOD PAIRING: Sage-Rubbed Porchetta with Fig Sauce; Gruyère Stuffed Mushrooms; Eggplant Caponata

VINTAGE: Spring was generally dry, but we did have some sprinkles here and there during bloom that managed to thin the crop down about 20% from normal. When the heat waves started hitting us in late June, there was a big concern due to the lack of moisture. We had only one vineyard in Dundee where the west facing leaves had died due to the multiple days of over 110 degrees and little water available. Fortunately the fruit survived and we had little to no issue with powdery mildew. We were looking at a high heat accumulation similar to 2015, until we got into September and October. We had cooler days and cool nights - leaving the acid quite intact and pHs low. We picked our first fruit on September 8. From there, depending on the vineyard and appellation, we picked as we felt things hit optimal ripening. Our first PN came in on the 20th of September. Our last pick was October 12th from the Menefee Vineyard - one of the coolest sites we work with. Overall, we are excited about the 2021 wines due to the fact that we survived nature's roller coaster and came up with beautiful wines low in pH, high in acid, and full of elegance in the middle and their finish.

WINEMAKING: When the fruit comes in from the vineyard to the winery, the first thing we do is destem it - without crushing - into small 1-ton fermenters. We use proprietary yeast, which we've cultured from that year's vineyard samples. Using strains from our many vineyards gives us some complexity. Later in the fermentation process, we delestage. The result is large, soft tannins - just the kind we like. We rarely use new oak in our cellar as we much prefer the gentle aging achieved with neutral French oak. In addition our reserve wines are never filtered. Our goal for each wine is just the right amount of soft tannins, balances with luscious fruit and bright acidity.



TECH SPECS:

Alc: 14.9%

TA: 5.6 g/L

pH: 3.61

RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

75% Daffodil Hill (*Eola-Amity* AVA) and 25% Hirschy (*Yamhill-Carlton* AVA)

AVA: Willamette Valley

CASES PRODUCED: 265