

R·STUART & C^o

..... WINERY

CELEBRATING 20 YEARS

2022 LOVE, OREGON CHARDONNAY

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale straw, clear

AROMAS – lime zest, lemon bar, green apple, meringue,
Castelvetro olives, dried apricot

FLAVORS – Meyer lemon, Kefir lime, white nectarine, green tea, bay leaf

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

FOOD PAIRING: Charcuterie Board; Quattro Formaggi Pizza; Lobster Roll

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 chilly 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 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 pressed the fruit whole cluster and then let it ferment in French oak. After two months, 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 2 months, then transferred the wine and lees into stainless steel barrels and continued to stir the lees for another 2 months. Stirring the lees achieved the creamy midpalate we were after, while maintaining the natural acidity. The wine was bottled in June of 2023.



TECH SPECS:

Alc: 13.1%, TA: 5.3 g/L,
pH: 3.54, RS: 0.11%;

COMPOSITION:

100% Chardonnay

VINEYARD SOURCES:

Bright, Matteri,
Temperance Hill

AVA: Willamette Valley

CASES PRODUCED: 198

Since 2001

MCMINNVILLE, OREGON • RSTUARTANDCO.COM