

R·STUART & C^o

..... WINERY

ESTABLISHED 2001

2023 BIG FIRE PINOT GRIS

Willamette Valley, Oregon

TASTING NOTES:

COLOR - pale yellow

AROMAS - Granny Smith apple, lemon curd, lemon verbena, lime essence, honeysuckle, wet stone

FLAVORS - tangerine, lemon, green apple, orange blossom, honeydew, citrus pith, Asian pear

STRUCTURE - bright acidity all the way through; nice weight in the midpalate to add structure, dry finish

FOOD PAIRING: Shrimp Scampi; Salmon with Lemon Dill Sauce; Roast Chicken with Thyme and Onions; Manilla Clams with Garlic Focaccia

VINTAGE: The 2023 vintage was off to a slow start, but things started to warm up in May with a few days of over 85°F temperatures. This early heat spike moved things along quickly. The timing between bud break and bloom was short due to this unusually warm spring weather. All summer, the weather was ideal with one hot snap for a couple days in August where the temperature exceeded 100°F. This hot snap occurred during veraison, so there was a bit of heat damage. The fruit quality was high overall, and our harvest season started at the beginning of September as we brought in our sparkling fruit. The fall rain moved in at the end of September, with about 2 inches coming through the valley. Not to fear though, as most of our fruit benefited from this rainfall by keeping the sugars low, the acidity high, and the flavors balanced. We were officially “all in” on October 18th, making this one of the earliest harvest seasons we’ve had in many years. This vintage reminds us of recent warm years like 2015, 2016, and 2018.

WINEMAKING: We loaded the grapes whole cluster into the press. The juice was settled for 24 hours and then we pulled off the clean wine and fermented it slowly at 50-55°F in stainless steel tanks. The whole objective was to keep the fruit flavors as intense as possible while keeping the acid bracing. By late November/early December 2023, we were ready to stop the fermentation and proceeded to heat and cold stabilize the wine. The only thing we added was bentonite, which is a natural clay that precipitates proteins for stability, and a low dose of SO₂ to prevent oxidation over time. We bottled this wine on December 14th, 2023.



TECH SPECS:

Alcohol: 13%

TA: 6.9 g/L

pH: 2.96

RS: 0.22%; no sugar added

COMPOSITION:

100% Pinot Gris

VINEYARD SOURCES:

Courting Hill, Cochran, Wade, Tukwilla, and Weber

AVA:

Willamette Valley

CASES PRODUCED:

3,400