

R·STUART & C^o

..... WINERY

ESTABLISHED 2001

2022 BIG FIRE PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR - ruby, clear

AROMAS - palo santo, persimmon, vanilla, pie crust, sage, rosemary, alpine strawberry

FLAVORS - cranberry, bay leaf, blood orange, pomegranate, sarsaparilla

STRUCTURE - medium weight with balanced acidity throughout

FOOD PAIRING: Roasted Chicken with Herbs de Provence; Stuffed Eggplants with Lamb and Pine Nuts; Mushroom Sausage Rigatoni; Easy Coquilles St. Jack

VINTAGE: The 2022 vintage started out with a cold La Niña 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: 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, which is a type of rack and return technique using oxygen to polymerize the tannins. 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. Our goal for each wine is just the right amount of soft tannins, balanced with luscious fruit and bright acidity.



TECH SPECS:

Alcohol: 13.4%

TA: 5.4 g/L

pH: 3.78

RS: 0.2%; no sugar added

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

Courting Hill

Daffodil Hill

AVA:

Willamette Valley

CASES PRODUCED:

4,980