R·STUART & CO.

WINERY

ESTABLISHED 2001

2023 LOVE, OREGON PINOT NOIR ROSÉ

Willamette Valley AVA, Oregon

TASTING NOTES:

COLOR – pale peach, clear

AROMAS – green apple, rose, iris, peach, early season strawberry, raspberry, pink lemonade

FLAVORS – apricot, wild blueberries, pink lemonade, grapefruit, Maldon salt

STRUCTURE – great acidity, round mouthfeel with a finish that lingers

FOOD PAIRING: Tajin-Strawberry Popsicle; Goat Cheese and Peach Crostini, Aguachile Shrimp Tostada; Tin Fish Board

VINTAGE: The 2023 vintage was off to a slow start, but things started to warm up in May with a few days of 85°F+ temperatures. This early heat spike got things moving along quickly. The timing between bud break and bloom was short due to this unusually warm spring weather. The weather was ideal all summer, 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, with harvest starting for us around the beginning of September for 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 October 18th, making this one of the earliest harvest 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, rolling it gently to break up some of the grapes. At that point, we let the grapes macerate for about an hour. We then pressed off the juice and fermented in neutral French barrels. We fermented for seven days at cellar temperatures and then did a mid-fermentation racking to keep the wine fresh, happy, and clean. When the yeast fermentation was finished, we moved the wine back into neutral French oak for another 28 days. We want to keep the wine fresh and bright. We heat and cold stabilize the wine and then sterile filter it. We like to bottle as early as we can to capture the brightness and bracing fruit.

TECH SPECS:

Alcohol: 12.9%
TA: 7.1 g/L
pH: 3.06
RS: 0.58%; no sugar added

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

Tukwilla Vineyard
Wade Vineyard

AVA:

Willamette Valley

CASES PRODUCED:

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