R·STUART & CO.

WINERY

ESTABLISHED 2001

2021 MATTERI VINEYARD PINOT NOIR

Yamhill-Carlton AVA, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – dusty cocoa, black cherry, rosemary stem, anise, dried lavendar, sage, fig, tamarind, persimmon

FLAVORS – Ponderosa pine bark, cherry, cranberry, amaro, blood orange, paprika

STRUCTURE – lots of aromatics, balance with acidity and tannins, a heavier bodied wine

FOOD PAIRING: Coriander and Fennel Lamb Kebab; Roasted Shrimp and Blood Orange Salad; Traditional Cassoulet; Grilled Summer Vegetables with Goat Cheese

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°F 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. Cooler days and nights began, leaving the acid intact and pHs low. The first fruit was picked (for sparkling) on September 8th. From there, depending on the vineyard and appellation, we picked as we felt things hit optimal ripening. Our first Pinot noir came in on September 20th and our last pick was October 12th (from the Menfee 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 crafted beautiful wines which are 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 or 2 ton fermenters. We use proprietary yeast, which we've cultured from that year's vineyard samples. Using strains of yeast from our many vineyards gives us more complexity than a commercial yeast would. After about two weeks of the initial fermentation, we perform 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! After everything is pressed, the Pinot noir makes its way into French neutral oak barrels. 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, balanced with luscious fruit and bright acidity.

TECH SPECS:

Alcohol: 14.1%
TA: 5.3 g/L
pH: 3.80
RS: <0.2%

COMPOSITION:

100% Pinot Noir

AVA:

Yamhill-Carlton

CASES PRODUCED:

50