R·STUART & CO.

WINERY

ESTABLISHED 2001

2021 AUTOGRAPH PINOT NOIR

Willamette Valley AVA, Oregon

TASTING NOTES:

COLOR – garnet, clear

AROMAS – crimson clover, pomegranate, Aleppo pepper, Herbs de Provence, birch, bibliosmia, rose stems, orange zest, tart currant

FLAVORS – dark cherry, vanilla, sarsaparilla, pipe tobacco, leather, dried red flowers, dried blood orange

STRUCTURE – complex with seamless balance, elegant all the way through

FOOD PAIRING: Pastrami Beet Reuben; Sausage and Fennel Pizza; Skirt Steak with Garlic Asparagus; Brown Butter Tahini Cabbage with Sumac

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.

VINEYARDS:

- 52% Daffodil Hill Vineyard | Eola-Amity Hills AVA
- 17% Hirschy Vineyard | Yamhill-Carlton AVA
- 13% Lazy River Vineyard | Yamhill-Carlton AVA
- 10% Menefee Vineyard | Yamhill-Carlton AVA
- 8% Matteri Vineyard | Yamhill-Carlton AVA

TECH SPECS:

Alcohol: 14.5%
TA: 5.9 g/L
pH: 3.38
RS: <0.2%

COMPOSITION:

100% Pinot Noir

AVA:

Willamette Valley

CASES PRODUCED:

149