R·STUART & CO.

WINERY

ESTABLISHED 2001

2023 LOVE, OREGON PINOT NOIR

Willamette Valley AVA

TASTING NOTES:

COLOR – ruby, clear

AROMAS – pomegranate, baking spices, violet, wet clay, cherry

FLAVORS – raspberry, cranberry, rose petals, forest floor, dried orange peel

STRUCTURE – bright and fresh at the start, into a round middle palate with high acidity; clean and dry finish

FOOD PAIRING: Spiced Lentil Soup with Herbs; Pizza with Prosciutto and Arugula; Moroccan Tagine (Vegetable or Lamb) with Preserved Lemon

VINTAGE: The 2023 vintage began with a leisurely pace, but May brought a welcome shift with several days soaring above 85 degrees. This early heat surge quickly accelerated vine development, notably shortening the period between bud break and bloom thanks to the unseasonably warm spring. Summer delivered ideal conditions, broken only by a brief, intense heatwave in August, where temperatures topped 100 degrees. While this coincided with veraison and caused some minor heat damage, overall fruit quality remained high. We began our harvest in early September with sparkling fruit, and though roughly two inches of rain graced the valley at the end of the month, most of our grapes benefited immensely. This timely rainfall helped maintain lower sugars, preserve vibrant acidity, and achieve beautifully balanced flavors. By October 18th, all our fruit was safely in, making 2023 one of our earliest harvests in years. This vintage shares characteristics with other warm, successful years like 2015, 2016, and 2018.

WINEMAKING: When our Pinot Noir grapes arrive at the winery, they're gently destemmed—never crushed—directly into small, one-ton fermenters. We initiate fermentation with proprietary yeast strains, carefully cultured from that year's vineyard samples. This unique approach, using indigenous strains from our diverse vineyard sites, adds layers of complexity and nuance to the finished wine. Mid-fermentation, we employ délestage to achieve our desired texture: generous, soft tannins that we find truly define our style. Our cellar practices reflect a preference for subtle evolution; we rarely use new oak, opting instead for the gentle influence of neutral French oak barrels. Furthermore, our reserve wines are never filtered, allowing their inherent character to shine through. Ultimately, our aim for every Pinot Noir is a harmonious balance of those beautiful, soft tannins, luscious fruit, and vibrant acidity.

TECH SPECS:

Alcohol: 14.1%
TA: 6.3 g/L
pH: 3.67
RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

Daffodil Hill, Hirschy, Lazy River, Matteri, Eve West, Courting Hill

AVA:

Willamette Valley AVA

CASES PRODUCED:

1,676