R·STUART & CO.

WINERY

ESTABLISHED 2001

2024 LOVE, OREGON PINOT NOIR ROSÉ

Willamette Valley AVA

TASTING NOTES:

COLOR – pale peach, clear

AROMAS – grapefruit, strawberry yogurt, rosehip, green apple, pink lemonade, starfruit, cherry blossom

FLAVORS – lemon, key lime, green apple, oyster shell, blood orange, orange blossom

STRUCTURE – bright acidity, round mouthfeel with a lifted finish

FOOD PAIRING: Greek Salad with Kalamata Olives and Feta; Smoky BBQ Chicken Wings; Classic Charcuterie Board

VINTAGE: The 2024 vintage in the Willamette Valley had ideal growing conditions, including slow and steady ripening, consistent temperatures, and a well-timed harvest. After a cool spring, the first notable heat came to the valley in mid-June, followed by a weeklong heatwave in July, which caused concern for grape damage. August brought slightly warmer than average temperatures followed by record-breaking heat in early and late September (with a very cool temperature period in between). Even with these spikes in the heat index, we were fortunate to see temperatures between 50°F-60°F in the summer evenings. These cooler evening temperatures during times of heat spikes are key to preserving the grapes' acidity, freshness, and aromas, especially in Pinot noir. October came with generally mild temperatures and not too much precipitation, which created no pressure to pick until the fruit was showing its best flavors and acidity. This resulted in a balanced and harmonious maturation with sugar and flavor development occurring in tandem. We brought in our first fruit on September 13th (Big Fire Pinot Gris) and our last on October 17th (Hirschy Vineyard Pinot Noir). Our total tonnage for this harvest season was 367.351 tons, mostly comprised of Pinot gris, chardonnay, and Pinot noir. The 2024 vintage is poised to produce wines that are both approachable in their youth and possess the age-ability to reward patient cellaring.

WINEMAKING: The fruit came into on September 24th and we loaded the grapes whole cluster into the press. We then pressed off the juice and fermented it in stainless steel tanks. This rosé is a mix of early picks, middle picks, and second crop, which is picked the latest. We fermented for 12 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 tank-aged the wine for two months before bottling. 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. This wine was bottled on February 13th, 2025.

TECH SPECS:

Alcohol: 12.2%
TA: 7.4 g/L
pH: 3.02
RS: 0.74%; no sugar added

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

Daffodil Hill, Hirschy, Menefee, and Tukwilla

AVA:

Willamette Valley AVA

CASES PRODUCED:

199