R·STUART & CO.

WINERY

ESTABLISHED 2001

# 2024 BIG FIRE PINOT GRIS

*Willamette Valley, Oregon*

**TASTING NOTES:**

COLOR – pale yellow, clear

AROMAS – lemon, mango, orange peel, lychee, lemon bar, coconut

FLAVORS – white peach, lemon zest, chamomile tea, green papaya, saline

STRUCTURE – lush aromatics, leaning heavily on tropical notes; high acid on the palate throughout

**FOOD PAIRING:** Caesar Salad with Salmon; Chipotle Cauliflower Tostadas; Pan-Seared Scallops with Lemon Butter Sauce

**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:** We loaded the grapes whole cluster into the press. The juice was settled for 24 hours and then we pulled off the clean wine and fermented it slowly at 50-55°F in stainless steel tanks. The whole objective was to keep the fruit flavors as intense as possible while keeping the acid bracing. By late November/early December 2023, we were ready to stop the fermentation and proceeded to heat and cold stabilize the wine. The only thing we added was bentonite, which is a natural clay that precipitates proteins for stability, and a low dose of SO2 to prevent oxidation over time. We bottled this wine on February 5th, 2025.

**TECH SPECS:**

Alcohol: 12.6%
TA: 9.0 g/L
pH: 3.07
RS: 0.95%; no sugar added

**COMPOSITION:**

100% Pinot Gris

**VINEYARD SOURCES:**

Cochran, Mammoth Farms, Tukwilla, Wade

**AVA:**

Willamette Valley

**CASES PRODUCED:**

1,032