R·STUART & CO.

WINERY

McMinnville, Oregon • Since 2001

2025 Love, Oregon Pinot Noir Rosé

Yamhill-Carlton AVA

TASTING NOTES:

Color: flamingo pink

Aromas: ocean air, nectarine, lime leaf, grapefruit, eucalyptus, sweet cream strawberry biscuit, pink lemonade, wintergreen

Flavors: late season white peach, raspberry, oyster shell, Granny Smith apple, white tea

Structure: lean body with a lifted, acidic finish

THE VINTAGE:

The 2025 vintage came at an accelerated rate across the state. Winemakers across the valley are using one word to describe this vintage: "compact." Everything from budbreak, bloom, and veraison took place weeks earlier than normal. In recent vintages, we have seen increasingly warm days and warm nights. When temperatures stay high in the evenings, the sugars in the grapes continue to mature rapidly; this is in comparison to cool nights, which helps to maintain acid levels. 2025 exhibited much of the same patterns as previous years, but with less severe extremes of temperatures. These balanced days of August and September allowed fruit to get to its peak ripeness and concentration without stress. Our first lots of white wine fruit came in on September 5th and 8th (Chardonnay for sparkling, Pinot noir for this rosé, respectively), and the first Pinot noir came to us on September 12th. Just as the season started quickly, it wrapped up at the same pace with our team calling "all in" on October 15th.

PRODUCTION & WINEMAKING:

When the grapes come in to our facility, they go directly into the press, whole cluster. Rather than doing a hard press cycle, we simply turn the press without pressure to allow the grapes to self-macerate and extract gently. We then pressed off the juice and fermented it in stainless steel tanks. This rosé is a mix of four picks from throughout the harvest season, ranging from September 9th to October 20th; the variety creates a dynamic profile with balanced sugars and acids in the final wine. We fermented for 15 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 profile.

CHEMISTRY:

Alcohol: 12.5%
TA: 5.5 g/L
pH: 3.69
RS: <0.2%

COMPOSITION:

100% Pinot Noir

SOURCED FROM:

Hirschy Vineyard
Menefee Vineyard

AVA:

Yamhill-Carlton

BOTTLED:

April 15th, 2026

CASES PRODUCED:

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