R·STUART & CO.

WINERY

McMinnville, Oregon • Since 2001

2022 Hirschy Vineyard Pinot Noir

Yamhill-Carlton AVA, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – sweet licorice, tomato leaf, red fruit, pencil shavings, cedar, cinnamon, apple orchard

FLAVORS – late season strawberry, raspberry, Szechuan peppercorn, pomegranate molasses, rhubarb

STRUCTURE – lots of aromatics with a light structure; acidity on the palate all the way through

FOOD PAIRING: Pan-Seared Duck Breast with Cherry-Rhubarb Compost and Wild Rice Pilaf; Bruschetta with Roasted Tomatoes and Garlic; Mushroom and Herb Tart

VINTAGE: The 2022 vintage started out with a cold La Niña winter, only to be followed by a return to cooler rainy days. We saw bud break in early April, however, a historically unusual cold air mass swung down from the north bringing inches of snow to the Willamette Valley. With several cold nights well below freezing, most of the primary buds from our vineyards seemed lost. The mood around the valley was somber, especially on the heels of the recent and historically challenging 2020 vintage. What remained of the buds stayed stalled for weeks and weeks as the cool, wet weather pattern persisted deep into spring. The flowering was delayed by the chilly spring and when the blooms opened in late June and early July, the weather was near perfect resulting in an excellent fruit set. Summer weather emerged as it reliably does in July, and we had plenty of consistent warmth through August. We capped the season off with an October that was warmer than usual, coming in at 4-6° warmer than average. The quality of fruit is outstanding and 2022 will be a classic vintage for the ages.

WINEMAKING: When our grapes arrive at the winery, we destem them gently into small one-ton fermenters without crushing them. We then introduce our proprietary yeast, which we've cultured from that year's vineyard samples. Using strains from our diverse vineyards helps us build complexity in the wine. Later in fermentation, we employ delestage, a "rack and return" technique that uses oxygen to polymerize tannins. This results in the large, soft tannins we prefer. We rarely use new oak in our cellar, opting instead for the gentle aging offered by neutral French oak. Our goal for each wine is to achieve the perfect balance of soft tannins, luscious fruit, and bright acidity.

TECH SPECS:

Alcohol: 14.1%
TA: 5.2 g/L
pH: 3.82
RS: <0.2%

COMPOSITION:

100% Pinot Noir

AVA:

Yamhill-Carlton, Oregon

CASES PRODUCED:

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