

R·STUART & C^o.

..... WINERY

2016 BIG FIRE PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – ruby, with a hint of garnet

AROMAS – cherry, blackberry, black pepper, baking spice, small touch of graphite

FLAVORS – plum, cherry, cranberry, violet, graphite

STRUCTURE – great balance of acid and texture.
Rich middle and a soft, long finish

FOOD PAIRING: Café Azul's Tinga Pie, Classic Spaghetti & Meatballs, Chicken Saltimbocca

VINTAGE: 2016 rolled in with a very early warm spring and consequently bud break started 2 to 3 weeks (*depending on the vineyard site*) earlier than average. Things popped out quickly and furiously and of course, bloom was early too. There was some spotty weather during bloom, resulting in a somewhat smaller set than the previous years. The summer heat was moderate, which gave us smaller berries and therefore a higher skin to juice ratio. When this happens, we get more color and flavor (*we like that!*). We waited as long as we could to start picking fruit –more hand time delivers more fully ripened flavors, nonetheless, we brought in our first fruit (*for sparkling*) on September 1st! We were able to wait two more weeks before we brought in any more Pinot though, and it was all in on October 19th. The vintage is characterized by bright fruit flavor and medium color, but still plenty of depth in the wines.

VINEYARDS: 82.4% Courting Hill (*Willamette Valley AVA*) and 17.6% Tukwilla (*Dundee Hills AVA*)

WINEMAKING: We destemmed this fruit into one-ton fermenters in Mid-October 2016. We then inoculated with our proprietary concoction of cultivated yeast and fermented the wine to approximately 5 brix. Then it was delestaged (*a kind of rack and return that softens tannins*) and eventually pressed to tank 6 days later. We let this settle for 3 days, inoculated for malolactic fermentation and then racked the wine into 5-year-old neutral French oak barrels. We made the final vineyard blend 11 months later. It was racked from barrels back to barrels three times before bottling.



TECH SPECS:

Alc: 14%, TA: 5.5,
pH: 3.72, RS: <2.0%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

17.6% Tukwilla and
82.4% Courting Hill

AVA: Willamette Valley

CASES PRODUCED: 2,017

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