

# R·STUART & C<sup>o</sup>

..... WINERY .....

## 2017 BIG FIRE PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

**COLOR** – pale, medium ruby

**AROMAS** – red cherry, strawberry candy, orange pekoe, balsam fir/forest floor, dried flowers, and cinnamon

**FLAVORS** – strawberry pie coming out of the oven, black tea, floral, fennel, with a touch of white pepper

**STRUCTURE** – subtle tannins with medium weight.  
Round palate with soft acid

**FOOD PAIRING:** Roasted Chicken with Herbs de Provence, Grilled Lamb Burgers, Pasta with Roasted Cauliflower and Hazelnuts

**VINTAGE:** The wet, cool spring delayed bloom in the vineyards until late June, setting the stage for a welcome later harvest than the previous few. Hot, dry conditions prevailed through the summer months, which prompted a great deal of thinning. Sometimes it looked like half the crop was on the ground! We kicked off our 2017 harvest on September 27th with Chardonnay. After that, we waited. We like to make sure each vineyard has a chance to fully ripen so the flavors are as rich and complex as possible. Once we really got started though, all that fruit started coming in droves! We had to hold off picking sometimes to find places to put it. Hirschy is our warmest site and it came in with 20% more fruit than expected. Next came Daffodil Hill at 2½ tons per acre. On and on it went. We appreciated the cool, dry weather, which allowed us more time. It also helped keep the acidity high and the pH low, lending great structure to the wines.

**VINEYARDS:** 67 % Courting Hill Vineyard (*Willamette Valley AVA*), 13% Tukwilla Vineyard (*Dundee Hills AVA*), 17% PAV Vineyard (*McMinnville AVA*), 3% Riverside Vineyard (*McMinnville AVA*)

**WINEMAKING:** We destemmed this fruit into one-ton fermenters in Mid-October 2017. 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 7 days later. We let this settle for 4 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: 13.5%, TA: 5.5,  
pH: 3.59, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

67% Courting Hill  
13% Tukwilla, 17% PAV  
3% Riverside

AVA: Willamette Valley

CASES PRODUCED: 8,000

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