

# R·STUART & C<sup>o</sup>

..... WINERY .....

CELEBRATING 20 YEARS

## 2021 BIG FIRE PINOT NOIR

*Willamette Valley, Oregon*

### TASTING NOTES:

COLOR – garnet, clear

AROMAS – cherry, sage, cranberry, red plum, wild strawberry, thyme, pine shavings, palo santo

FLAVORS – cranberry, plum, nutmeg, fresh fig, blood orange, raspberry, graphite, and vanilla

STRUCTURE – balanced acidity throughout, medium weight

**FOOD PAIRING:** Roasted Chicken with Herbs de Provence;  
Creamy Polenta with Mushrooms; Mushroom Sausage Rigatoni;  
Turkey Bolognese

**VINTAGE:** Spring was generally dry, but we did have some sprinkles here and there during bloom that managed to thin the crop down about 20% from normal. When the heat waves started hitting us in late June, there was a big concern due to the lack of moisture. We had only one vineyard in Dundee where the west facing leaves had died due to the multiple days of over 110 degrees and little water available. Fortunately, the fruit survived and we had little to no issue with powdery mildew. We were looking at a high heat accumulation similar to 2015, until we got into September and October. We were starting to see cooler days and nights - leaving the acid quite intact and pHs low. We picked our first fruit (*for sparkling*) on September 8. From there, depending on the vineyard and appellation, we picked as we felt things hit optimal ripening. Our first Pinot noir came in on September 20th and our last pick was October 12th (*from the Menefee Vineyard - one of the coolest sites we work with*). Overall, we are excited about the 2021 wines due to the fact that we survived nature's roller coaster and came up with beautiful wines low in pH, high in acid, and full of elegance in the middle and their finish.



### TECH SPECS:

Alc: 13.2%, TA: 5.7 g/L,  
pH: 3.68, RS: <0.2%

### COMPOSITION:

100% Pinot Noir

### VINEYARD SOURCES:

Courting Hill, Tukwilla,  
Hirschy, and Daffodil Hill

AVA: Willamette Valley

CASES PRODUCED: 5,528