

R·STUART & CO.

WINERY

2013 VIGNETTE PINOT NOIR

Willamette Valley, Oregon

TASTING NOTES:

COLOR – medium dark ruby

AROMAS – raspberries, dry grass, light rose and lilac

FLAVORS – wild strawberry

STRUCTURE – finesse, a satin like mouthfeel. bright edges. gentle tannins and medium weight

FOOD PAIRING: Grilled Jumbo Prawns with Parsley-Garlic Butter, Perfectly Roasted Chicken with Herbes de Provence, Roasted Wild Salmon with a Green Goddess Sauce

VINTAGE: The vintage began warmer than usual with early bud break across most of the Willamette Valley, which led into a long, warm summer. In September we had 2.5” of rain in about a 24-hour period, which ordinarily is fine, but it was followed by a period of warm, humid weather, which put us at risk for mold. Careful picking and sorting was paramount here. Then came another rain, this one later, which washed the grapes clean and the weather remained cold and dry – thank goodness! Though remembered as a tough vintage for many, with care and patience the 2013 wines turned out to be some of the best we’ve made in recent years.

VINEYARD: 39% Daffodil Hill, 11% Elkhorn Ridge, 50% Hirschy

WINEMAKING: We destemmed this fruit into one ton fermenters and did a 24-hour cold soak. We then inoculated with our proprietary concoction of cultivated yeast. Our team performed twice daily punch downs and delestaged at 7 brix. The wine was then pressed to tank, settled 48-hours, and racked the wine into 5-year-old French oak barrels.



TECH SPECS:

Alc: 12.8%, TA: 7.9,
pH: 3.6, RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCES:

100% Willamette Valley

AVA: Willamette Valley

CASES PRODUCED: 665

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