R·STUART & CO·

WINERY

2016 BIG FIRE PINOT GRIS

Willamette Valley, Oregon

TASTING NOTES:

COLOR – pale straw and very clear

AROMAS – honey, peach, lemon zest, baked pear

FLAVORS – lemon curd, key lime pie, lots of honey. Sweet and bright at the same time

STRUCTURE – nice beginning with a rich mid-palate, finishes bright and clean

FOOD PAIRING: Shrimp Bahn Mi, Goat Cheese Quesadillas with Chipotle and Mango Salsa, Spicy Seafood Curry

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: We created a bright wine with plenty of acidity by blending wine from our best Pinot Gris vineyards. Lee and Kathy Miller's Tukwilla Pinot Gris and the Vineyard Brother's vineyards are mostly on Woodburn soils, which have more clay and quickly release water. This makes for a lighter wine, keeping it fresh and lean. The Wade vineyard is higher elevation and the soil is Jory. The high altitude give the wine plenty of acidity. The soil gives it its density of flavor without any heaviness in the middle. Jimmy Leyden's Courting Hill Vineyard and Alan and Gail Cochran's vineyard are both Wind Blown Loess soil and give the wine that classic lightness and brightness.

WINEMAKING: All the vineyards were harvested between the end of September and early October. We pressed these grapes as quickly as possible when they came into the winery whether it was day of night in order to keep the flavors fresh – the key to great Pinot Gris. We settled it for 48 hours in a chilled stainless steel tank and then racked off the sediment to another stainless steel tank. We chose Epernay II as the yeast here because we can control it with temperature. We intentionally stopped fermentation to leave 5.9 grams/liter or roughly .5% residual sugar.

TECH SPECS:
Alc: 14.5%, TA: 4.0, pH: 3.79, RS: 5.9%

COMPOSITION:
100% Pinot gris

VINEYARD SOURCES:
Tukwilla, Wade, Courting Hill, and Cochran

AVA: Willamette Valley

CASES PRODUCED: 1,879

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