

R. STUART & CO

- Celebrating Over 20 Years -

Year Founded: 2002

Region: Willamette Valley, Oregon

Owners: Rob & Maria Stuart

Winemaker: Rob Stuart

House Rules: Protect and respect the fruit and its grower. Be honest and forthright and true ("scout's honor!") to the flavors and the sustainability of Oregon's viticulture.

-Sustainable-

Rob and Maria Stuart founded R. Stuart & Co. in 2002 in an old granary in downtown McMinnville in a neighborhood known as the "Pinot Quarter."

Fruit is sourced from 20 vineyards within 32 miles of McMinnville and several vineyard-designated Pinot Noirs

are produced each vintage. The flagship varietals are a Pinot Noir, a Pinot Gris, and a sparkling wine, Rose d'Or. The blended Pinot Noir, Autograph, is considered the quintessential Rob Stuart & Co. Pinot Noir and the Big Fire Pinot Noir is one of the best values in Oregon wine. The winery's wine bar is located at 528 NE 3rd St. in McMinnville. In France they call it Vin Ordinaire, or ordinary table wine. Everybody wants a wine that's priced for everyday enjoyment but tastes like something more. That's what the Big Fire wines are all about. Everyday? Absolutely! Ordinary? Never! The name Big Fire is a



whimsical reflection of our passion for what we do. We use the Big Fire labels for what we like to call our Tuesday night wines. Wines you'll open when you get home from work then enjoy a glass as you're making dinner and another one with dinner. Or on the deck with friends on a late Saturday afternoon after the yard work is finally done. You get the idea. Like an easy-going friend, these are the wines you'll always want to have around.

2023 Big Fire Pinot Gris



100% Pinot Gris from vineyards Courting Hill, Cochran, Wade, Tukwilla and Weber. We loaded the grapes whole cluster into the press. We settled the juice for 24 hours then pulled off the clean wine and fermented slowly at 50-55 degrees F in SS tanks. The whole objective was to keep the fruit as intense as possible and the acid bracing. By early December 23' we were ready to stop the fermentation and heat and cold stabilize the wine. The only thing we added was bentonite which is a natural clay that precipitates proteins for stability and a low dose of SO₂ to prevent oxidation over time. We bottled this wine in late February.

Aromas: Granny Smith apple, lemon curd, lemon verbena, lime essence, honeysuckle, wet stone

Flavors: Tangerine, lemon, green apple, orange blossom, honeydew, citrus pith, Asian pear

Structure: Bright acidity all the way through; nice weight in the midpalate

Pair with Shrimp Scampi; Salmon with Lemon Dill Sauce; Roast Chicken with Thyme and Onions; Manilla Clams with Garlic Focaccia

91 Points – '22 Wine Spectator – *“This is the best Big Fire Pinot Gris I've ever had. The wine's honeydew melon and lime sherbet aromas are as clean and fresh as they are tempting. Wild strawberry and shredded coconut flavors glide along a creamy texture and just enough acidity to keep things sprightly.”*

2021 Big Fire Pinot Noir



100% Pinot Noir from vineyards Courting Hill, Tukwilla, Hirschy and Daffodil Hill. When the fruit comes in from the vineyard to the winery, the first thing we do is destem it – without crushing – into small 1-ton fermenters. We use proprietary yeast, which we've cultured from last year's vineyard samples. Using strains from our many vineyards gives us some complexity. Later in the fermentation process, we delestage, which is a type of rack and return technique using oxygen to polymerize the tannins. The result is large, soft tannins. We rarely use new oak in the cellar as we much prefer the gentle aging achieved with neutral French oak. Our goal for each wine is just the right amount of soft tannins, balanced with luscious fruit and bright acidity.

89 Points – Wine Enthusiast – *“The Big Fire beckons with aromas of ripe nectarines mixed with tart cranberries, fresh-cut grass and a glass of sweet tea. It's medium-bodied, with limited acidity, velvety tannins and flavors ranging from cherry pie and cinnamon to white tea and Tahitian vanilla.”*