

R. STUART & CO

- Celebrating Over 20 Years -

Year Founded: 2001

Region: Willamette Valley,
Oregon

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, Vegan-

Founded in 2001 by veteran winemaker Rob Stuart and his wife Maria Stuart, R. Stuart & Co. is a cornerstone of McMinnville's wine community and a reflection of the relaxed yet high-quality spirit of Oregon's Willamette Valley. Housed in a converted granary in the city's Granary District, the winery combines small-lot craftsmanship with a deep respect for the region's growers, many of whom Rob has worked with for decades. The portfolio centers on Pinot Noir, Pinot Gris, and méthode champenoise sparkling wines, alongside their beloved "Big Fire" and "Love, Oregon" labels that celebrate everyday wine enjoyment and Oregon's pioneering ethos. Producing about 20,000 cases annually, R. Stuart & Co. emphasizes balance, authenticity, and approachability — wines meant to be shared around a table rather than put on a pedestal. Their downtown McMinnville tasting room offers a welcoming, community-focused experience that reflects the winery's motto of making wines "for life": wines that capture the place, people, and stories of Oregon's Willamette Valley.



2024 Big Fire Pinot Gris



100% Pinot Gris from vineyards Cochran, Wade, Tukwilla and Mammoth Farms. 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: lemon, mango, orange peel, lychee, lemon bar, coconut

Flavors: white peach, lemon zest, chamomile tea, green papaya, saline

Structure: lush aromatics, leaning heavily on tropical notes; high acid on the palate throughout

Pair with Caesar Salad with Salmon; Chipotle Cauliflower Tostadas; Pan-Seared Scallops with Lemon Butter Sauce

2022 Big Fire Pinot Noir



100% Pinot Noir from vineyards Courting Hill 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.

91 Points – ’21 James Suckling – *“Attractive aromas of cherries, cranberries, summer flowers and pink peppercorns. Medium-bodied, juicy and vivid, with a silky texture and succulent finish.”*