

Stoller

FAMILY ESTATE



2018 DUNDEE HILLS CHARDONNAY | 90 PTS *Wine Spectator*

Fermented entirely in stainless steel, our unoaked Dundee Hills Chardonnay opens with hints of pear and elderflower. The palate unfolds through vibrant notes of Meyer lemon and tropical fruit, finishing with persistent acidity.



2017 RESERVE CHARDONNAY

Crafted from our oldest Dijon vines on the property which were planted in 1995, our Reserve Chardonnay is barrel fermented and aged in French oak for 11 months. Aromatics of lemon curd and white flower are followed by a luxurious mouthfeel due to extended lees contact and balanced use of oak.



2018 WILLAMETTE VALLEY PINOT NOIR ROSÉ

Rosé has been a cornerstone of our production for more than a decade. We harvest intentionally to achieve a style that is balanced and bright. Whole cluster pressed and fermented in stainless steel, this aromatic wine displays tropical fruits with mouthwatering acidity on the palate.



2017 DUNDEE HILLS PINOT NOIR | 91 PTS *Wine Spectator*

A true showcase for our estate grown grapes, our Dundee Hills Pinot Noir is a culmination of our Pinot noir plantings throughout the property. The nose opens with aromatics of cherries and sun ripened raspberries while the palate displays balance with silky, well integrated tannins.



2017 RESERVE PINOT NOIR

Barrel fermented for over a year in French oak, our Reserve Pinot Noir was crafted for longevity. Revealing signs of a warmer growing season, inviting aromatics of black cherry, cedar and licorice are followed by elegant tannins that meet luscious notes of ripe cherry and raspberry.