

# Stoller

FAMILY ESTATE

## 2013 RESERVE CHARDONNAY

SRP: \$35

### WINE OVERVIEW

Crafted exclusively from estate fruit, our Reserve Chardonnay is sourced from some of our oldest plantings. Barrel fermented and aged in French oak, it is a complex, elegant, food-friendly wine. There is Asian pear, quince, baked apple, nutmeg, and citrus on the nose. The palate is tightly wound and vibrant with a bright acid core. Hints of pear, apple and lemon zest carry through to the finish.

### HARVEST OVERVIEW

Consistently warm, dry summer days led to the earliest harvest in Stoller's history, beginning on September 13, 2013 with younger Pinot Noir sections. As processing progressed, temperatures cooled and rain showers settled in, setting up a true "vintner's vintage," where meticulous sorting and attentive winemaking were essential. Despite these challenges, the 2013 Stoller vintage ultimately delivered pure, nuanced wines of exceptional quality.

### PAIRING IDEAS

This acidity, balance and vibrancy of this wine will accompany many dishes well, especially seafood or poultry with cream-based sauces.



Bottled	September 2014
Cases Produced	1,265
T.A.	6.6 g/L
pH	3.35
Alcohol	12.9%
Cooperage	15% New, 85% Neutral

