

Stoller

FAMILY ESTATE



2017 WILLAMETTE VALLEY PINOT NOIR ROSÉ

WINE OVERVIEW

Pinot Noir Rosé has been a cornerstone of our production at Stoller Family Estate for more than a decade. We harvest various clones of Pinot Noir intentionally for Rosé to achieve a style that is balanced and bright. Whole cluster pressed and fermented in stainless steel, our 2017 Willamette Valley Pinot Noir Rosé shows alluring aromatics of watermelon, strawberry and red fruit, and the palate displays tropical fruits with mouthwatering acidity.

HARVEST OVERVIEW

The 2017 vintage is classically Oregon. Despite a cold winter and cooler than normal spring, ideal weather after flowering created a healthy fruit set, with as much as 20% more berries per cluster than average. Summer was dry and hot, but vines saw little drought stress. By September, everything was on track for a traditional, “normal” Oregon harvest in the Willamette Valley, with Pinot Noir exhibiting outstanding quality. Harvest produced a bumper crop with intense flavor, and perfect sugar and acid levels.

Bottled	January 2018
T.A.	7.1 g/L
pH	2.98
Alcohol	12.5%

