

# Stoller

FAMILY ESTATE

## 2017 DUNDEE HILLS PINOT NOIR

SRP: \$30  
CASES PRODUCED: 21,500

### WINE OVERVIEW

A mosaic of Pinot Noir from our estate, this wine is a mix of all our Pinot Noir clones. It saw mostly whole berry, and primarily native yeast fermentation before aging primarily in neutral French oak for almost a year. Notes of dark red fruit, cola, and earth are met with layers of complexity — a classic representation of the Dundee Hills.

### 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	July 2018
T.A.	5.8 g/L
pH	3.5
Alcohol	13.5%
Cooperage	15% New, 85% Neutral



16161 NE MCDUGALL RD, DAYTON, OR 97114  
STOLLERFAMILYESTATE.COM | 503.864.3404

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