

Stoller

FAMILY ESTATE

2018 DUNDEE HILLS PINOT NOIR

SRP: \$35
CASES PRODUCED: 16,750

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 fermentation before aging, primarily in neutral French oak for almost a year.

Driven with aromatics, the nose is bright, showing perfumed red fruits with undertones of earth and baking spice. The palate soft and supple, with dark cherry flavors balanced by a delicate tension from the tannins — a classic representation of the Dundee Hills.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The vintage kicked off with an early bud break. June saw a cool, wet weather period during bloom, which put the vintage back on track for a traditional September harvest. Cluster sizes were smaller and more conducive to producing high-quality wines. The most notable climatic feature to the 2018 vintage, was our pleasantly dry and moderately warm harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near-perfect natural acidity.

Bottled	July 2019
T.A.	5.9 g/L
pH	3.47
Alcohol	14.1%
Cooperage	15% New, 85% Neutral



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



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