

Stoller

FAMILY ESTATE



2018 WILLAMETTE VALLEY PINOT NOIR

5,300 CASES PRODUCED

WINE OVERVIEW

Sourced from a collection of premier sites in the Willamette Valley, this wine is designed to embody the spirit of the region.

Showcasing a myriad of Pinot Noir clones, this wine spent almost a year of élevage. The result is an approachable wine that can be enjoyed during its youth.

The nose is dark and earthy, with notes of blackberry, bramble, and baking spice. The palate is structured by fine-grain tannins that lift vibrant red fruit flavors through the finish.

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.	6.2 g/L
pH	3.39
Alcohol	14.1%
Cooperage	15% New, 85% Neutral

