

Stoller

FAMILY ESTATE



2018 WILLAMETTE VALLEY PINOT NOIR ROSÉ

WINE OVERVIEW

Pinot Noir Rosé has been a cornerstone of our production for more than a decade. Comprised of various clones of Pinot Noir, we intentionally craft our Rosé to be balanced and bright. Whole cluster pressed and fermented in stainless steel, our 2018 Willamette Valley Pinot Noir Rosé shows alluring aromatics of strawberry and kiwi. The palate displays Rainier cherries and stone fruit characteristics with mouthwatering acidity. The lingering notes of minerality on the finish will draw you back for another sip.

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 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 extended summer harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near perfect natural acidity.

Bottled	January 2019
T.A.	7.35 g/L
pH	3.01
Alcohol	12.5%

