

Stoller

FAMILY ESTATE

2019 WILLAMETTE VALLEY PINOT NOIR ROSÉ

SRP: \$28
CASES PRODUCED: 9,000

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 2019 Willamette Valley Pinot Noir Rosé shows alluring aromatics of ruby red grapefruit and stone fruits. The palate displays flavors of watermelon and strawberry lemonade with mouthwatering acidity. The lingering notes of minerality on the finish will draw you back for another sip.

HARVEST OVERVIEW

The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Our estate crop set on target with expected levels for all varieties. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.

Bottled	January 2020
T.A.	7.4 g/L
pH	3.13
Alcohol	12.5%



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



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