



## 2017 LARUE'S BLANC DE BLANCS

SRP: \$80 | 274 CASES PRODUCED

BRIOCHE  
WHITE BLOSSOMS  
LEMON CURD

### APPELLATION

Dundee Hills, Willamette Valley

### VINEYARD COMPOSITION

The LaRue's Sparkling Blanc de Blancs showcases higher elevation, old-vine Chardonnay from our estate.

### VARIETAL COMPOSITION

100% Chardonnay

### ÉLEVAGE

Fermented and aged in neutral French oak for eight months before being tiraged. From there, the wine continued maturing on lees in bottle for just under four more years prior to release.

### HARVEST

September 2017

### DISGORGMENT

March 2022

### TIRAGE

January 2022

### DOSAGE

6g/L

### ALCOHOL | pH

12% | 2.98



### NOTES FROM WINEMAKER, KATE PAYNE BROWN

Glowing in the glass with a light straw color, the delicate aromatics of brioche, white blossoms, and lemon curd lead to a rich, creamy, textured palate. While it's enjoyable now, this Méthode Champenoise style wine will continue to evolve for decades.

### VINTAGE 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 crop with intense flavor, and perfect sugar and acid levels.



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