

Stoller

FAMILY ESTATE

2018 LARUE'S BLANC DE BLANCS

SRP: \$80 | 350 CASES PRODUCED

WHITE FLOWERS
BOSC PEAR
GINGER

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The LaRue's 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 tirage. From there, the wine continued maturing on lees in bottle for just over four more years prior to disgorgement, dosage, and release.

HARVEST

September 2018

ALCOHOL

12%

TIRAGE

April 2019

pH

3.11

DISGORGEMENT

December 2022

DOSAGE

6 g/L



WINEMAKER'S NOTES

The 2018 Blanc de Blancs jumps out of the glass with vibrant white floral aromas. A juicy and rich palate yields flavors of Bosc pear and honeydew melon. With time in the glass, additional warm notes of vanilla, brioche and ginger reveal themselves. The choice to age on lees builds a wine with a complex and elegant structure that will allow it to age gracefully for years to come. Open a bottle with a meal or at your next moment of celebration!

VINTAGE OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The year kicked off with an early bud break. June saw a cool, wet weather period during bloom that put the vintage back on track for a traditional September harvest. 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.



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