

Stoller

FAMILY ESTATE

2020 LARUE'S BRUT ROSÉ

SRP: \$65 | 800 CASES PRODUCED

STRAWBERRY
MINERAL
LUXURIOUS



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The Chardonnay for our Brut Rosé is sourced from an established planting of 76 clone Chardonnay at the top of the vineyard. The Pinot Meunier is sourced from a newer planting on the estate's lower slopes, while the Pinot Noir originates from two adjacent vineyard sections, one Pommard and the other Wädenswil.

VARIETAL COMPOSITION

76% Pinot Noir, 13% Pinot Meunier and 11% Chardonnay

ÉLEVAGE

The base wines were aged on lees in a 600L French oak cask for six months until tirage. After secondary fermentation, the wines were left in contact for an additional two years and eight months before disgorgement.

HARVEST

August 2020

ALCOHOL

12.5%

BOTTLING

Tiraged June 2021

pH | DOSAGE

2.9 | 4 g/l

NOTES FROM THE WINEMAKER

The Brut Rosé's delicate pale strawberry hue foreshadows its vibrant red fruit characteristics. Fine bubbles and a generous mousse unveil notes of fresh strawberries, wet river stone, and earthy cranberry. The palate reveals notes of white peach, fresh cream, and subtle hints of fine herbs. A mineral freshness and luxurious weight define the finish.

VINTAGE OVERVIEW

The 2020 vintage will be one of the most memorable in our history. Rainfall during bloom coupled with cool temperatures set the stage for a historically low fruit set. The summer was delightfully moderate, and by the end of August, concentrated juice from tiny grape berries was intense with robust flavors. Harvest kicked off on August 28 and continued beautifully through Labor Day. Then, we experienced an unprecedented windstorm that resulted in wildfires due to hot temperatures and arid conditions. We are fortunate to have harvested all grapes for our sparkling blends before this time.

