

Stoller

FAMILY ESTATE

2020 LARUE'S BLANC DE BLANCS

SRP: \$80 | 200 CASES PRODUCED

MEYER LEMON
BAKED PEAR
LIVELY

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

This Chardonnay is sourced from a 1995 planting of Dijon clone 76, rooted in Jory volcanic soil at approximately 450 feet elevation.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine underwent fermentation and lees aging in French oak barrel, a blend of large format puncheons and traditional barrels, of which 10% were new French oak. After tirage, the wine aged in bottle for three and a half years prior to disgorgement.

HARVEST

September 2020

ALCOHOL

12%

BOTTLING

Tiraged June 2021

pH | DOSAGE

3.03 | 5 g/l

NOTES FROM THE WINEMAKER

The 2020 LaRue's Blanc de Blancs opens with a harmonious blend of mineral and floral aromas. White blossoms and wet river stone evoke a springtime forest walk. The palate balances fresh minerality with a rich depth, revealing delicate flavors of Meyer lemon, baked pear, and lightly toasted Oregon filberts. A savory, chalky texture graces 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 a freak 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.

