

# Stoller

FAMILY ESTATE

## 2021 STOLLER SINGLE ACRE PINOT BLANC

SRP: \$35 | 280 CASES PRODUCED

WET STONE  
JASMINE  
YELLOW PEAR



### APPELLATION

Dundee Hills, Willamette Valley

### VINEYARD COMPOSITION

Sourced from Stoller estate vineyard, situated at the top of the hill on the estate, section 40.2.

### VARIETAL COMPOSITION

100% Pinot Blanc

### ÉLEVAGE

This wine was fermented in both a concrete egg and in stainless steel drums. While in the drums, it spent 9 months on lees before being blended together and bottled.

### HARVEST

September 2021

### ALCOHOL

13.5%

### BOTTLING

May 2022

### pH

3.17

### NOTES FROM WINEMAKER, KATE PAYNE BROWN

Vibrant aromas of wet stone, perfumed jasmine, and pear jump out of the glass, while the palate has a generous presence yet remains light on its feet, dancing across the tongue with flavors of yellow apple, clementine, and Meyer lemon. A succulent acidity carries this elegant wine to a long, mouthwatering finish.

### VINTAGE OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.



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