

2021 RESERVE PINOT NOIR

SRP: \$60 | 3500 CASES PRODUCED

FLORAL RED RASPBERRY EARTH

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced entirely from the Stoller Family Estate vineyard from some of our oldest Pinot Noir vines on the property, primarily the Pommard clone.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged 11 months in 35% new French oak, then racked, homogenized and put back to stainless steel until bottling.

HARVEST ALCOHOL

September 2021 13.5%

BOTTLING pH March 2023 3.59



NOTES FROM THE WINEMAKER

The 2021 Reserve Pinot Noir is very floral with notes of roses, flint, pomegranate and fresh over turned leaves. The palate is plump and full, showing the delicate beauty of a classic Oregon vintage. This bottle would be delightful if enjoyed now, but was constructed to be savored for years to come.

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.













