

Stoller

FAMILY ESTATE

2021 ESTATE WHITE PINOT NOIR

SRP: \$40 | 917 CASES PRODUCED

SPICED PEAR
HONEYSUCKLE
WET STONE



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

A mix of clones, 115 777 and Pommard from vines planted in 1997. All blocks are predominantly Jory volcanic soil.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was fermented and aged in neutral French oak barrels for 18 months.

HARVEST

September 2021

ALCOHOL

13.2%

BOTTLING

March 2023

pH

3.21

NOTES FROM WINEMAKER, MELISSA BURR

The Stoller Family Estate White Pinot Noir is one of the most unique wines in that we produce. To me, it has the freshness and vibrancy of a white wine coupled with the structure and density of a red wine. It opens with white flowers and stone fruit on the nose, giving way to spiced pear, fresh melon, and honeysuckle on the palate. This wine is equally pleasing as an aperitif or shared over dinner with friends.

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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