

# Stoller

FAMILY ESTATE

## 2021 RESERVE CHARDONNAY

SRP: \$50 | 1,778 CASES PRODUCED

LEMON CURD  
HONEYSUCKLE  
MINERALITY



### APPELLATION

Dundee Hills, Willamette Valley, Oregon

### VINEYARD COMPOSITION

Our Reserve Chardonnay comprises Dijon clones 76, 95, and 548, which are some of the oldest Chardonnay plantings on our estate vineyard.

### VARIETAL COMPOSITION

100% Chardonnay

### ÉLEVAGE

This wine was fermented in barrel and aged for 11 months in 20% new French oak. It was blended and returned to stainless steel for eight months before bottling.

### HARVEST

September 2021

### ALCOHOL

13.0%

### BOTTLING

March 2023

### pH

3.23

### NOTES FROM WINEMAKER, MELISSA BURR

Aromatics of lemon curd, ginger, and bergamot leap from the glass, surrounded by heady white floral notes and a flinty minerality. The palate is ebullient, carrying flavors of citrus, pear, and sweet honeysuckle, while the finish is long and graceful, lingering on flavors of citrus zest and marzipan.

### 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 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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