

Stoller

FAMILY ESTATE

2021 SINGLE ACRE ALIGOTÉ

SRP: \$35 | 264 CASES PRODUCED

LYCHEE
RIVER STONE
TARRAGON

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

We have a single one-acre section of Aligoté planted on our estate vineyard, which goes exclusively to produce this wine.

VARIETAL COMPOSITION

100% Aligoté

ÉLEVAGE

Our Aligoté was fermented and aged on its lees in both a concrete cube and a neutral French oak barrel.

HARVEST

September 2021

ALCOHOL

12.5%

BOTTLING

May 2022

pH

3.28



NOTES FROM WINEMAKER, MELISSA BURR

Aligoté is a unique varietal, and we are always excited to have a small volume to play with in our cellar. This vintage opens with aromas of lychee, tarragon, river stones, and citrus fruits. The palate has taut acidity that pulls the wine through the length of the palate, balanced with a rich, full-bodied texture and finishing on a bright, energetic note.

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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