

Stoller

FAMILY ESTATE

2021 SINGLE ACRE SYRAH

SRP: \$50 | 533 CASES PRODUCED

BLUEBERRY
THYME
CASSIS



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The Syrah is a blend of two distinct clones of Syrah, then co-fermented with a hint of Viognier. These sections of the Stoller Vineyard are about 290 ft in elevation, and on volcanic soils.

VARIETAL COMPOSITION

100% Syrah

ÉLEVAGE

This wine was aged in 90% French oak (25% new) and 10% clay amphora for 18 months.

HARVEST

September 2021

ALCOHOL

14.2%

BOTTLING

May 2023

pH

3.7

NOTES FROM WINEMAKER, MELISSA BURR

The 2021 vintage yielded a Syrah that is rich and complex with layers of dense flavors and aromas. White pepper, dried blueberry, and fine herbs aromas dominate the nose. The palate offers red plum, fresh cassis, and darker mineral notes of graphite. The tannin structure and generous vibrancy will allow this wine to age gracefully for many 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.



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