Stoller
FAMILY ESTATE

2022
NANCY'S
PINOT NOIR

SRP: $75 | 500 CASES PRODUCED

BLACKBERRY
SPICE
BLACK CURRANT

APPELLATION
Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION
Composed of primarily Pommard clone of Pinot Noir from Section 50 off our estate. Planted in 1999, Section 50 yields vibrant Pinot Noir with an excellent balance of fruit, earth and power. This section pairs exceptionally well with the use of higher whole cluster fermentation, around 50% for the blend.

VARIETAL COMPOSITION
100% Pinot Noir

ÉLEVAGE
Nancy's was fermented in stainless steal and aged in French oak barrels, 40% new, for 10 months before blending and bottling.

HARVEST
October 2022

ALCOHOL
13.9%

BOTTLING
August 2023

PH
3.72

NOTES FROM THE WINEMAKER
The aromas of the 2022 Nancy's Pinot Noir take you from the glass straight to the bramble patch with damp earth and an overabundance of fresh blackberries. Juicy and fresh on the palate with a framework of well-defined power due to the whole cluster fermentation. More dark fruit flavors of tart cherry and black currant are present on the palate with an element of spice that runs through the wine shifting from cedar to baking spice to pipe tobacco during a long and powerful finish.

VINTAGE OVERVIEW
The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 13, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.