

Stoller

FAMILY ESTATE

2022 RESERVE PINOT NOIR

SRP: \$60 | 3,200 CASES PRODUCED

BLACK CHERRY
SPICE
LUSCIOUS

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced entirely from some of our more mature Pinot Noir vines on the Stoller vineyard. This wine is comprised of around 50% Pommard clone, 45% mixed Dijon clones (17% 667, 13% 777, 9% 115, 4% 113, and 2% 114 clone), and about 5% Wädenswil to complete the blend.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was aged for 10 months in 35% new French oak before racking and blending. It rested in stainless steel tanks for an additional 4 months.

HARVEST

October 2022

ALCOHOL

13.8%

BOTTLING

December 2023

pH

3.66

NOTES FROM THE WINEMAKER

The nose of the 2022 Reserve Pinot Noir is warm and rich with dense layers of ripe red fruit, savory spice, and earthy undertones. The palate is luscious with juicy plum, ripe black cherry, and baking spice on top of a foundation of mushroom and forest floor. There is ample acidity and pleasing tannins to keep the juicy nature of this wine fresh and lively with each re-visit.

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.

