

Stoller

FAMILY ESTATE

2022 SINGLE ACRE ALIGOTÉ

SRP: \$38 | 264 CASES PRODUCED

LYCHEE
WET STONE
FLORAL



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

This one-acre section of Aligoté was planted on our estate vineyard in 2016 on a transitional blend of volcanic and sedimentary soils at 300 ft elevation.

VARIETAL COMPOSITION

100% Aligoté

ÉLEVAGE

This wine was fermented and aged in a concrete cube. It rested on its lees for eight months before blending and bottling.

HARVEST

September 2022

ALCOHOL

12.5%

BOTTLING

May 2023

pH

3.28

NOTES FROM THE WINEMAKER

Aligoté is a unique variety, and we are always excited to have a small volume to play with in our cellar. This vintage opens with aromas of lychee, wet stones, white flowers, and underlying hints of lemon and lime. The palate has vibrant, racing acidity balanced with full-bodied texture, finishing on a bright, energetic note.

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.



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