

Stoller

FAMILY ESTATE

2022 SINGLE ACRE SYRAH

SRP: \$50 | 475 CASES PRODUCED

PLUM
CEDAR
FLORAL



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

We have two unique Syrah clones on our estate, each of which brings something different to the blend. We have two clones of Syrah on our estate and a small section of Viognier planted between them, all at a lower elevation to ensure consistent, optimal ripeness. These three sections are all planted at a lower elevation to ensure consistent, optimal ripeness.

VARIETAL COMPOSITION

95% Syrah and 5% Viognier

ÉLEVAGE

Syrah is co-fermented with Viognier and gently pressed together after fermentation. The blend is aged in 25% new French oak, 60% neutral French oak, and 15% terracotta clay amphorae.

HARVEST
October 2022

ALCOHOL
14.1%

BOTTLING
April 2024

pH
3.8

NOTES FROM THE WINEMAKER

The Single Acre Syrah opens with aromas of ripe plum and damp forest floor, with earthy notes of graphite and cedar lingering underneath. The tannins are plentiful and fine, framing an ample amount of fresh, brambly fruit on the palate. As the wine evolves in the glass, high-toned floral notes begin to emerge, a product of the co-fermentation with Viognier.

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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