

Stoller

FAMILY ESTATE

2023 RESERVE CHARDONNAY

SRP: \$50 | 1,850 CASES PRODUCED

MEYER LEMON
WET STONE
SANDLEWOOD

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The Reserve Chardonnay is composed of clones 76, 95, 96, and 548 from vines planted in the mid-1990s on Jory volcanic soils. Each clone contributes its own nuance, layering texture, vibrant acidity, and expressive fruit into a seamless blend.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was 100% barrel-fermented in French oak of varying sizes, with 25% new oak. It remained on lees in barrel for 11 months before blending, then aged an additional 5 months in stainless steel to refine and integrate the texture.

HARVEST

September 2023

ALCOHOL

12.8%

BOTTLING

February 2025

pH

3.14



NOTES FROM THE WINEMAKER

The 2023 Reserve Chardonnay opens with lifted aromas of Meyer lemon, lime zest, wet river stone, and subtle notes of exotic wood. The palate is sleek and mineral-driven, offering a refined balance of tension and texture. Layers of spiced pear, juicy melon, and honeysuckle emerge gradually, supported by bright acidity and a lingering finish that speaks to both elegance and longevity.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest, a challenge our vineyard and winemaking teams are fully equipped to handle. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.

