



## 2023 SINGLE ACRE PINOT BLANC

SRP: \$38 | 200 CASES PRODUCED

FLORAL  
ANJOU PEAR  
WET STONE

### APPELLATION

Dundee Hills, Willamette Valley, Oregon

### VINEYARD COMPOSITION

Planted in 1997, our Pinot Blanc section 40.2 sits on the top ridge of the Stoller Family Estate vineyard at 560 ft elevation.

### VARIETAL COMPOSITION

100% Pinot Blanc

### ÉLEVAGE

The 2023 Single Acre Pinot Blanc was fermented and aged in 35% concrete egg and 65% neutral oak puncheons for 7 months before bottling.

### HARVEST

September 2023

### ALCOHOL

12.6%

### BOTTLING

April 2024

### pH

3.12



### NOTES FROM THE WINEMAKER

Nearly thirty years old, this small section of Pinot Blanc yields wines with tremendous depth of flavor and vibrant acidity. The 2023 vintage opens with delicate aromas of jasmine and white flowers. On the palate, the wine presents spiced Anjou pear, melon, and yellow apples. There is a mineral vein of wet river stones running through the center of the palate. This wine has tremendous potential for a long and elegant life. It will be fun to watch it evolve over time.

### 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. 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.

