

Stoller

FAMILY ESTATE

2023 WILLAMETTE VALLEY CHARDONNAY

SRP: \$25 | 9,000 CASES PRODUCED

LEMON CURD
FLINT
BRIGHT



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

A blend of Dijon clones from vineyards across the Willamette Valley, this wine best represents what cool-climate Chardonnay can do.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was fermented and aged in 82% stainless steel, 9% concrete, and 9% neutral oak. The lees were stirred twice monthly until the palate filled out and harmonized.

HARVEST

September 2023

ALCOHOL

12.5%

BOTTLING

February 2024

pH

3.24

TASTING NOTES FROM THE WINEMAKER

Aromas of lemon curd leap from the glass, followed by gunflint, freshly cut herbs, and orange oil. On the palate, tropical flavors of mango and fresh lemon evolve into crisp pear and apple, with lingering notes of white flowers on the finish. The mid-palate is broad, expanding to fill the mouth, while a clean line of acidity carries through to a bright finish.

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.



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