

# Stoller

FAMILY ESTATE



## 2016 LARUE'S BLANC DE BLANCS

SRP: \$75 | 170 CASES DISGORGED

### PERSONALITY

Elegant, Ebullient, Complex

### WINE OVERVIEW

Our 2016 Blanc de Blancs is made with higher elevation, old-vine fruit from our estate. A glowing pale straw color, aromatics of brioche, perfectly ripe pear, lemon curd, and star anise fill the glass. The palate has an energetic tension that is met with fine bubbles, which carries through a mouthwatering finish.

The 2016 LaRue's Blanc de Blancs was fermented and aged in neutral French oak for eight months before being tiraged. It then matured on tirage lees for almost four years, creating a round and creamy texture to the palate. While it's enjoyable now, this wine will continue to evolve for decades.

### HARVEST OVERVIEW

2016 was a warmer than average year for the Willamette Valley, with a perfect deceleration of heat accumulation at the end of an early growing season that allowed a nice pace to harvest. A touch of rain during flowering resulted in smaller clusters with a higher skin to pulp ratio, leading to concentrated flavors and aromas, making 2016 one of the best vintages to date.

Disgorged	December 2020
TA	7.91 g/L
pH	2.95
Dosage	4 g/L
Alcohol	12%
Cooperage	100% Neutral Oak

