

# Stoller

FAMILY ESTATE



## 2017 LARUE'S BLANC DE BLANCS

SRP: \$80 | 274 Cases Produced

ELEGANT, EBULLIENT, COMPLEX,

### WINE OVERVIEW

Our 2017 LaRue's Blanc de Blancs showcases higher elevation, old-vine Chardonnay from our estate. Glowing pale straw color in the glass, the delicate aromatics of brioche, white blossoms, and lemon curd lead to a rich, creamy, textured palate. Fermented and aged in neutral French oak for eight months before being tiraged, the wine continued maturing on tirage lees in bottle for almost four more years prior to release. While it's enjoyable now, this méthode champenoise style wine will continue to evolve for decades.

### HARVEST OVERVIEW

The 2017 vintage is classically Oregon. Despite a cold winter and cooler than normal spring, ideal weather after flowering created a healthy fruit set, with as much as 20% more berries per cluster than average. Summer was dry and hot, but vines saw little drought stress. By September, everything was on track for a traditional, "normal" Oregon harvest in the Willamette Valley, with Pinot Noir exhibiting outstanding quality. Harvest produced a crop with intense flavor, and perfect sugar and acid levels.

Disgorged	12/21 and 3/22
T.A.	8.26 g/L
pH	2.98
Dosage	6 g/L
Alcohol	12%
Cooperage	100% French Oak

