

# Stoller

FAMILY ESTATE



## 2017 WILLAMETTE VALLEY CHARDONNAY

\$35 SRP  
1,400 CASES PRODUCED

### WINE OVERVIEW

Specially crafted for guests who visit our tasting room, this wine showcases the versatility of Chardonnay in the Willamette Valley. Sourced from premier sites in three Willamette Valley AVA, this wine saw mostly neutral oak to achieve a bright, approachable style for which the Willamette Valley is known.

The nose is inviting with hints of anise seed, vanilla, and citrus with a smokiness that hits as you pull your nose out of the glass. The palate is complex with vibrant acidity and flavors of wet stone, lemon zest, and a pleasant salinity that carries the finish.

### 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 bumper crop with intense flavor, and perfect sugar and acid levels.

Bottled	March 2019
T.A.	5.75 g/L
pH	3.33
Alcohol	14.1%
Cooperage	20% New, 80% Neutral

