

Stoller

FAMILY ESTATE



2018 ELSIE'S CHARDONNAY

\$65 SRP | 266 CASES PRODUCED

PERSONALITY

Complex and Vibrant

WINE OVERVIEW

Named after Bill Stoller's aunt, Elsie's is considered our most opulent style of Chardonnay from our estate. Alluring aromatics of wet stone, Stargazer lily, and lemon curd fill the glass. The palate is vibrant, showing notes of citrus zest and crème brûlée with a touch of minerality on the finish.

Carefully blended from barrels of our oldest planted Chardonnay on the estate, our goal for this wine is to craft a synergistic blend designed for longevity. A defining factor of Elsie's Chardonnay is that it spends an additional six months in neutral puncheons with extended lees contact to facilitate a rich mouthfeel to complement the bright acidity.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The vintage kicked off with an early bud break. June saw a cool, wet weather period during bloom, which put the vintage back on track for a traditional September harvest. Cluster sizes were smaller and more conducive to producing high-quality wines. The most notable climatic feature to the 2018 vintage, was our pleasantly dry and moderately warm harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near-perfect natural acidity.

Bottled	April 2020
T.A.	8 g/L
pH	3.16
Alcohol	12.5%
Cooperage	63% New, 37% Neutral

