

Stoller

FAMILY ESTATE



2019 CLUB EXCLUSIVE PINOT NOIR

SRP: \$35 | 586 CASES PRODUCED

WINE OVERVIEW

This Pinot Noir was crafted exclusively for our wine club members to showcase the versatility of the varietal. Borne of winemaking techniques learned from a harvest intern native to Beaujolais, this wine was whole cluster fermented with minimal extraction and aged in stainless steel due to carbonic fermentation.

The result is a lively Pinot Noir, brimming with red brandied cherries, lavender and tarragon, and a vibrant spiciness. Lighter in body, finer tannins are present, leading to a satiating finish.

HARVEST OVERVIEW

The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Our estate crop set on target with expected levels for all varieties. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.

Bottled	September 2020
TA	4.25 g/L
pH	3.78
Alcohol	13.2%
Cooperage	100% Stainless Steel

