

Stoller

FAMILY ESTATE

2019 LARUE'S BLANC DE BLANCS

SRP: \$85 | 300 CASES PRODUCED

BRIOCHE
MEYER LEMON
ENERGETIC



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from a section of clone 76 Chardonnay planted in 1995. The vines are on Jory volcanic soil at approximately 450 feet in elevation.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented and aged on its lees in French oak barrels. A mix of large format puncheons and traditional barrels were used. About 10% of the oak was new. After dosage, this wine aged en tirage for an additional three and a half years before being disgorged.

HARVEST

September 2019

ALCOHOL

12.5%

BOTTLING

March 2020

pH

3.07

DISGORGEMENT

December 2023

DOSAGE

5 g/L

NOTES FROM THE WINEMAKER

The 2019 LaRue's Blanc de Blancs opens with layers of freshly baked Brioche, fresh Meyer lemon, and hints of warm spice. As the generous mousse calms in the glass delicate white flowers emerge. On the palate the wine is fresh and energetic despite its lengthy time in tirage. Baked pear and candied ginger take turns with a lemony core at the forefront of each taste. The ample acidity is well balanced with a 5g/L dosage that brings a luscious richness and depth to the wine.

VINTAGE OVERVIEW

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.



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