

Stoller

FAMILY ESTATE



2019 SINGLE ACRE RIESLING

\$30 SRP | 220 CASES PRODUCED

WINE OVERVIEW

Sourced from vines planted in 1997, our Single Acre Riesling is round and juicy with a vibrant finish.

Made in a dry style, our Riesling was fermented and aged in stainless steel barrels for seven months. The nose shows delicate notes of lychee and white peach, with hints of honey. On the palate, flavors of Jonagold apple, ripe apricot, and fresh white floral carry through to a vibrant 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	July 2020
T.A.	8.48 g/L
pH	2.92
RS	.73%
Alcohol	12.5%
Cooperage	90% Stainless, 10% Neutral Oak

