

# Stoller

FAMILY ESTATE



## 2019 SINGLE ACRE TEMPRANILLO

SRP: \$40 | CASES PRODUCED: 330

### WINE OVERVIEW

Tempranillo has become a Stoller fan favorite. To keep the tradition while our new vines develop, we looked to the Rogue Valley in Southern Oregon, where Tempranillo flourishes thanks to generous sunshine and a warm growing season.

Fermented in stainless steel, the goal for this wine is to create a balanced yet persistent expression of tannin. This wine spent 18 months *élevage* in primarily neutral French oak barrels, where it achieved full malolactic conversion prior to bottling.

This rich wine showcases aromatics of cedar, black currant, and savory, spicy notes. The palate is juicy with silty tannins that are supported by vibrant acidity. This wine will continue to open up and age beautifully.

### 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 2021
TA	5.57 g/L
pH	3.71
Alcohol	13.8%
Cooperage	15% new oak   23% once filled   23% twice filled   39 % neutral

