

Stoller

FAMILY ESTATE



2020 CLUB EXCLUSIVE WHOLE CLUSTER PINOT NOIR

SRP: \$45 | 180 CASES PRODUCED

WINE OVERVIEW

This Pinot Noir was crafted exclusively for our wine club members to showcase the versatility of the varietal. Born 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 aromatics of candied cherries, fresh black tea leaves, and a vibrant spiciness. Lighter in body, delicate fruit and mineral characteristics carry fine tannins to a satiating finish.

HARVEST OVERVIEW

The 2020 vintage will be one of the most memorable in our history. Rainfall during bloom coupled with cool temperatures set the stage for a historically low fruit set. The summer was delightfully moderate, and by the end of August, concentrated juice from tiny grape berries was intense with robust flavors. Harvest kicked off on August 28 and continued beautifully through Labor Day. Then, we experienced a freak windstorm that resulted in wildfires due to hot temperatures and arid conditions. Our team decided to continue with harvest to preserve our grapes. Meticulous sorting and attentive winemaking were essential to achieving our quality standards. We are fortunate to have some of the finest wine we can produce in bottle despite the challenges.

Bottled	August 2021
TA	5.91 g/L
pH	3.65
Alcohol	13.2%
Cooperage	100% Stainless Steel

