

Stoller

FAMILY ESTATE



2020 SINGLE ACRE PINOT BLANC

SRP: \$35 | 82 Cases Produced

LUSCIOUS, VIBRANT, FLORAL

WINE OVERVIEW

Fermented in both concrete egg and stainless steel tanks, our Single Acre Pinot Blanc is sourced from vines planted in 1997 at the top of our vineyard. The wine spent 10 months on lees, which provided texture and enhanced its complexity. Vibrant aromatics of jasmine, ginger, and pear jump out of the glass. The palate is luscious. Weighted flavors of yellow apple, tangerine, and Meyer lemon are balanced by a racy energy that carries the fruit to a long 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.

Bottled	July 2021
T.A.	7.64 g/L
pH	3.03
Alcohol	13.5%

