

Stoller

FAMILY ESTATE

2022 WILLIAM HARVEY STOLLER PINOT NOIR

SRP: \$125 | 100 CASES PRODUCED

RED FRUIT
FLORAL
ELEGANT



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

We assemble the William H. Stoller cuvée from the most stunning sections of the vineyard for the individual vintage. In 2022 sections 11.1 (Pommard), 41.4 (Wädenswil), and 50 (Pommard) all had particularly beautiful and delicious clusters. Planted between 1997-2000 at different elevations on Jory volcanic soils, this wine represents the best of the Stoller estate vineyard.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was aged for 10 months in 50% new French oak barrels before blending selections were made. The blend was then aged in tank for an additional 3 months before bottling.

HARVEST

October 2022

ALCOHOL

13.8%

BOTTLING

December 2023

pH

3.64

NOTES FROM THE WINEMAKER

This wine is beautifully perfumed with vibrant floral notes and an abundance of fresh red fruits. Layers of volcanic earth, savory mushroom, cherry, plum and black raspberry translate seamlessly from the nose to the palate. Lush and long on the finish, this wine encapsulates the terroir of the Dundee Hills and the particular nuances of the Stoller Family Estate property.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 13, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.

