

Stoller

FAMILY ESTATE

2023 SINGLE ACRE ALIGOTÉ

SRP: \$38 | 200 CASES PRODUCED

GREEN APPLE
LEMON
MINERAL



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

This single-acre parcel of Aligoté was planted in 2016 and is deeply rooted in a transitional blend of volcanic and sedimentary soils at 300 ft in elevation.

VARIETAL COMPOSITION

100% Aligoté

ÉLEVAGE

This wine was fermented and aged in a combination of neutral puncheon and stainless steel drums. It rested on its lees for seven months before blending and bottling.

HARVEST

September 2023

ALCOHOL

12%

BOTTLING

April 2024

pH

3.21

NOTES FROM THE WINEMAKER

The 2023 Single Acre Aligoté offers a bouquet of fresh linden flowers accented by honey and lemon. The palate is crisp and bright, featuring tart Granny Smith apple and citrus notes. A saline finish complements the vibrant acidity, creating a mouthwatering effect. With aeration, herbal nuances emerge, reminiscent of lightly toasted Oregon filberts, a distinctive Aligoté characteristic.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.

