

Stoller

FAMILY ESTATE

2024 WILLAMETTE VALLEY CHARDONNAY

SRP: \$25

CRISP CITRUS
WHITE PEACH
MINERALITY

92
POINTS

JAMESSUCKLING.COM



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

Selected from Dijon clones and unique blocks across the Willamette Valley, this wine best represents what cool-climate Chardonnay can do.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This wine was fermented and aged in 100% stainless steel for 6 months prior to bottling.

HARVEST

September 2024

ALCOHOL

12.80%

BOTTLING

April 2025

pH

3.24

NOTES FROM REVIEWER:

"A fresh, crisp and fruit-forward, light- to medium-bodied wine with aromas of lemons, limes, spring flowers and chalk. Bright, mouthwatering acidity and a clean, dry finish with lingering citrus zest and peach flavors and just a hint of creaminess."

VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.

