

Stoller

FAMILY ESTATE

2021 LARUE'S BRUT ROSÉ

SRP: \$65 | 300 CASES PRODUCED

STRAWBERRY
WET STONE
WHITE PEACH



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

The Chardonnay for our Brut Rosé comes from a block of 76 clone Chardonnay located at the top of the vineyard. The Pinot Meunier is grown on a newer planting along the estate's lower slopes, while the Pinot Noir is sourced from two neighboring sections—one planted to Pommard and the other to Wädenswil.

VARIETAL COMPOSITION

65% Pinot Noir, 18% Pinot Meunier, 17% Chardonnay

ÉLEVAGE

The base wines were aged on lees in a French oak cask for six months until tirage. After secondary fermentation, the wines were left in contact for an additional 26 months before disgorgement.

HARVEST

August 2021

ALCOHOL

12.5%

TIRAGE

August 2022

pH | DOSAGE

3.1 | 4 g/l

NOTES FROM THE WINEMAKER

This wine shimmers with a pale strawberry hue and delicate bubbles and a generous mousse carry aromas of ripe strawberries, wet stone, and earthy rhubarb. On the palate, layers of white peach and fresh cream mingle with a whisper of fine herbs. The finish is marked by a refreshing minerality and a graceful, luxurious weight.

VINTAGE OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring gave way to lingering rain during bloom, reducing yields in some blocks. Later, an extreme heatwave brought temperatures as high as 115°F. Fortunately, the heat hit during a window when berries were still firm and less susceptible to damage. Temperatures moderated leading up to harvest, with warm days and cool nights allowing the fruit to ripen evenly and slowly. Harvest began on August 21 and continued smoothly through September 26. The resulting wines show focused flavors, vibrant fruit, and impressive aging potential.

