

# Stoller

FAMILY ESTATE

## 2024 DUNDEE HILLS ESTATE CHARDONNAY

SRP: \$40 | 7,400 CASES PRODUCED

PEACH  
JASMINE  
LIME ZEST

### APPELLATION

Dundee Hills, Willamette Valley, Oregon

### VINEYARD COMPOSITION

This wine is a selection of 4 unique clones from across our estate. Clones 76 and 548 lend bright fruit and juicy freshness, while clones 95 and 96 provide a core of minerality.

### VARIETAL COMPOSITION

100% Chardonnay

### ÉLEVAGE

Aged for 10 months in concrete and stainless steel, with partial malolactic fermentation.

### HARVEST

September 2024

### ALCOHOL

13%

### BOTTLING

September 2025

### pH

3.26



### NOTES FROM THE WINEMAKER

An elegant expression of Dundee Hills Chardonnay, this wine opens with aromas of ripe peach, lime zest and fresh rain air. The palate is vibrant and layered, unfolding flavors of passion fruit, jasmine, and blood orange, carried by racy, mouthwatering acidity that lingers through a clean, inviting finish.

### 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 day-to-night temperature 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.

