

Stoller

FAMILY ESTATE

2024 SINGLE ACRE PINOT BLANC

SRP: \$35 | 200 CASES PRODUCED

APPLE
FLORAL
PEAR



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Section 40.2 was planted to Pinot Blanc in 1997. It sits on the top ridge of the Stoller Family Estate vineyard at 560 ft elevation.

VARIETAL COMPOSITION

100% Pinot Blanc

ÉLEVAGE

This wine was fermented and aged in 35% concrete egg and 65% neutral oak puncheons. The wine was aged on the lees for 7 months before bottling.

HARVEST

September 17, 2024

ALCOHOL

13%

BOTTLING

April 2025

pH

3.13

NOTES FROM THE WINEMAKER

With a single swirl, the 2024 Single Acre Pinot Blanc reveals an enchanting bouquet of white blossoms that rise gracefully from the glass. Layers of ripe pear and apple are underscored by a delicate chalky minerality, grounding the wine's expressive floral character. On the palate, spiced pear and crisp apple deliver a juicy, mouthwatering texture. A vibrant acidity lifts the mid-palate, leading to a long, mineral-driven finish that lingers with freshness and finesse.

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.



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