

# Stoller

FAMILY ESTATE

## 2024 WINEMAKER'S SERIES CLASSIC CLONES (777) PINOT NOIR

SRP: \$50 | 800 CASES PRODUCED

BLACK CURRANT  
VIOLETS  
FOREST FLOOR



### APPELLATION

Dundee Hills, Willamette Valley, Oregon

### VINEYARD COMPOSITION

Section 32 sits at the heart of Stoller Family Estate and is planted entirely to Dijon Clone 777.

### VARIETAL COMPOSITION

100% Pinot Noir

### ÉLEVAGE

The Classic Clone 777 was aged for nine months in French oak barrels (30% new) before blending and bottling.

### HARVEST

September 2024

### ALCOHOL

13.5%

### BOTTLING

August 2025

### pH

3.6

### NOTES FROM THE WINEMAKER

A true expression of Dijon Clone 777, this Pinot Noir shines in the heart of the Stoller Family Estate vineyard. The wine opens with generous layers of wild berries, with huckleberry, mulberry, and black currant unfolding over subtle earthy undertones. It evokes the quiet pleasure of picking wild berries, careful not to let a single one fall to the ground. Notes of red earth and tart bramble fruit carry seamlessly from nose to palate. The 2024 vintage delivers bright acidity and fine tannins that frame the fruit and lead to a long, mineral-driven 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 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.

