

Stoller

FAMILY ESTATE

2024 RESERVE CHARDONNAY

SRP: \$50 | 1,500 CASES PRODUCED

HONEYSUCKLE
PEAR
MELON

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced from Dijon clones 76, 95, 96, and 548, planted in the mid-1990s on Jory volcanic soils.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Barrel-fermented entirely in French oak of varying sizes, including 25% new oak, the wine spent 11 months on lees in barrel before blending. It was then aged an additional five months in stainless steel to refine and integrate the texture.

HARVEST

September 2024

ALCOHOL

12.8%

BOTTLING

February 2026

pH

3.2

NOTES FROM THE WINEMAKER

The 2024 Reserve Chardonnay opens with lifted aromas of lemon, lime zest, and wet river stone, with a subtle hint of exotic wood.

The palate is generous yet precise, built on a mineral core that balances tension and texture. Layers of spiced pear, juicy melon, and honeysuckle unfold, carried by bright acidity and a long, refined 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.

