Stoller
FAMILY ESTATE

2025 SINGLE ACRE GAMAY NOIR



SRP: $55 | 100 CASES PRODUCED

VIOLETS
POMEGRANATE
EARTH

APPELLATION
Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION
We have one acre of Gamay on our estate vineyard. French clone 358 is planted in Jory volcanic soil at 300 feet elevation. These young vines were planted in 2019 and are just coming into their own.

VARIETAL COMPOSITION
100% Gamay Noir

ÉLEVAGE
Our Single Acre Gamay is aged in predominatly neutral French oak barrels for 10 months before blending and bottling.

HARVEST	ALCOHOL
September 2025	13.5%

BOTTLING	pH
August 2026	3.4

NOTES FROM THE WINEMAKER
The 2025 vintage was the first time Gamay Noir has graced the Stoller Family Estate cellar. The vines were planted in 2019 at 300 feet elevation in volcanic soil. The vines have really come into their own yielding a wine that is vibrant and fresh with layers of beautiful fruit and earth. Lively aromas of pomegranate, red cherries, plum and strawberry preserves emerge from the glass with underlying notes of dried violets and damp earth. On the palate the wine is juicy and fresh with a savory finish that bring you back for more.

VINTAGE OVERVIEW
The 2025 season delivered steady, near perfect conditions that supported pristine fruit and even ripening across the estate. An early start to the growing season set a smooth pace, bloom passed in one quick and even wave, and summer held consistent warmth with only brief heat spikes that gently advanced ripening. Harvest moved at a focused clip as fruit for sparkling arrived first, followed by Pinot Noir with depth and purity and Syrah finishing cleanly at the end of the run. With its consistent warmth, clean canopies, and effortless harvest, 2025 stands out for its balance, beauty and remarkable promise.

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