

# Stoller

FAMILY ESTATE

## 2012 RESERVE PINOT NOIR

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SRP: \$45

### WINE OVERVIEW

Our Reserve Pinot Noir comes from a selection of our best vineyard blocks and barrels in the cellar. It is barrel aged in French oak for 10 months prior to bottling and carefully blended from individual lots to articulate the vintage. The palate displays an integrated balance of dark cherry and raspberry, accented by spicy notes on its seamless finish.

### HARVEST OVERVIEW

The 2012 growing season produced outstanding balance and concentration in the wines. Despite it being a warmer vintage, the wines retained nice acidity, which balances the rich fruit flavors. The year began with a wet, cool spring delaying bud break. A few rain events during bloom diminished fruit set in some blocks, but yields were normal to slightly lower than average. The rest of the growing season showed drought-like conditions and higher than average heat accumulation. Harvest began on September 27 with the lower elevation fruit and was completed October 26.

### PAIRING IDEAS

Classic grilled or roasted salmon, filet mignon and soft cheeses.



Bottled	September 2013
Cases Produced	2,300
T.A.	6.0 g/L
pH	3.58
Alcohol	14.1%
Cooperage	35% New, 65% Neutral

