

# Stoller

FAMILY ESTATE

## 2013 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 ripe raspberry and rose petals, accented by spicy notes on its seamless finish.

### HARVEST OVERVIEW

Consistently warm, dry summer days led to one of the earliest harvests in Stoller's history, beginning on September 13, 2013 with younger Pinot Noir sections. As processing progressed, temperatures cooled and rain showers settled in, setting up a true "vintner's vintage," where meticulous sorting and attentive winemaking were essential. Despite these challenges, the 2013 Stoller vintage ultimately delivered pure, nuanced wines of exceptional quality.



Bottled	September 2014
Cases Produced	1,655
T.A.	6.1 g/L
pH	3.53
Alcohol	13.0%
Cooperage	30% New, 70% Neutral

