

Stoller

FAMILY ESTATE

2014 DUNDEE HILLS CHARDONNAY

SRP: \$25

WINE OVERVIEW

Our 2014 Dundee Hills Chardonnay, sourced entirely of estate fruit, is fermented and aged in stainless steel tanks to capture the fresh, crisp fruit of the variety. It shows aromas of chamomile and lychee with hints of lemon rind. On the palate, flavors of pear and tropical fruits are balanced by its acidity.

HARVEST OVERVIEW

A temperate spring and perfect weather around fruit set coupled with a terrific summer of warm temperatures and dry days led to a beautiful vintage of perfectly sized, lusciously ripe fruit. We had our earliest harvest on record, starting with our younger Pinot Noir sections on September 8th. The wines from this vintage are concentrated and fruit driven, illustrating both restraint in winemaking--letting our vineyard display its nature as well as power of a robust growing season.

PAIRING IDEAS

This versatile wine pairs well with fennel crusted chicken, goat cheese tart, grilled mahi mahi with passion fruit coulis, pear and blue cheese salad and grilled pork with preserved lemon.



Bottled	March 2015
Cases Produced	2,350
T.A.	7.7 g/L
pH	3.08
Alcohol	13.3%

