

# Stoller

FAMILY ESTATE

## 2014 DUNDEE HILLS PINOT NOIR

SRP: \$30

### WINE OVERVIEW

Crafted exclusively from estate fruit, our Dundee Hills Pinot Noir is made in an elegant, approachable style. The nose opens with notes of preserved dark cherry, smoky flint, sandalwood, ripe red roses and exotic spices followed by more subtle notes of young raspberries and hibiscus. There is a herbal/savory quality that tethers all of the aromatics that is reminiscent of rosemary and lemon verbena. The palate is succulent and long carrying flavors of Bing cherry, rose water, and vanilla with dark chocolate and sea salt finish.

### 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 approachable wine pairs well with a variety of foods, including cedar plank grilled salmon with tarragon aioli, pulled pork with cherry chutney and pickled onions, creamed morel mushrooms with shallots and hard cheeses, especially Comté.



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|----------------|----------------------|
| Bottled        | August 2015          |
| Cases Produced | 7,528                |
| T.A.           | 6.2 g/L              |
| pH             | 3.49                 |
| Alcohol        | 13.8%                |
| Cooperage      | 20% New, 80% Neutral |

