

Stoller

FAMILY ESTATE



2016 RESERVE CHARDONNAY

WINE OVERVIEW

Our Reserve Chardonnay is a blend of our oldest Dijon vines on the property, which were planted in 1995: 76, 95, 96 and 548. Whole cluster pressed to mitigate phenolics, this wine was barrel fermented. Seeing 50% malolactic conversion, this wine aged in French oak for 11-months before spending another 6-months in stainless steel. Expressing aromatics of lemon curd, brioche and flint, the palate meets the nose with a citrus vibrancy and reveals a luxurious mouthfeel due to extended lees contact and balanced use of oak.

HARVEST OVERVIEW

2016 was a warmer than average year for the Willamette Valley, with a perfect deceleration of heat accumulation at the end of an early growing season that allowed a nice pace to harvest. A touch of rain during flowering gave the composition of small clusters with a higher skin to pulp ratio, leading to concentrated flavors and aromas, making 2016 one of the best vintages to date.

Bottled	December 2017
T.A.	6.85 g/L
pH	3.55
Alcohol	13.5%
Cooperage	20% New, 80% Neutral

