

# Stoller

FAMILY ESTATE



## 2016 SINGLE ACRE TEMPRANILLO

*SRP: \$45*

*CASES PRODUCED: 233*

### WINE OVERVIEW

Our lower elevation section 52.3 is warmer than most others on our site and ideally suited for ripening this warmer climate variety. This unknown clone of Tempranillo is some of the last fruit that we pick, allowing it to ripen and achieve varietal typicity fully.

Fermented in stainless steel with wild yeast, the goal for this wine is to create a balanced yet persistent expression of tannin without over-extraction. It then spent 18 months élevage in neutral French oak barrels.

This rich wine showcases wild plum, black currant, cocoa powder, and savory spicy notes. Intense with bright acidity, this wine will continue to open up and age beautifully.

### 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	July 2018
TA	5.9 g/L
pH	3.71
Alcohol	13.5%
Cooperage	20% new   80% neutral

