

# Stoller

FAMILY ESTATE



## 2017 DUNDEE HILLS CHARDONNAY

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### WINE OVERVIEW

Our unoaked Dundee Hills Chardonnay is a mix of all the Chardonnay clones on our property: 76, 95, 96 and 548. Whole cluster pressed to mitigate phenolics, this wine spent 9-months in stainless steel tank. It is light and delicate on the nose, opening with hints of lemon-lime, ginger, minerality and jasmine. The vibrant palate has notes of pear, white peach, lemon and lime unfold with a succulent, juicy mouthfeel that winds down to lengthy soft finish.

### HARVEST OVERVIEW

The 2017 vintage is classically Oregon. Despite a cold winter and cooler than normal spring, ideal weather after flowering created a healthy fruit set, with as much as 20% more berries per cluster than average. Summer was dry and hot, but vines saw little drought stress. By September, everything was on track for a traditional, “normal” Oregon harvest in the Willamette Valley, with Pinot Noir exhibiting outstanding quality. Harvest produced a bumper crop with intense flavor, and perfect sugar and acid levels.

Bottled	March 2018
T.A.	7.8 g/L
pH	3.23
Alcohol	13.1%

