

Stoller

FAMILY ESTATE



2018 DUNDEE HILLS CHARDONNAY

WINE OVERVIEW

Our unoaked Dundee Hills Chardonnay is a mix of all the Chardonnay clones on our property. Whole cluster pressed to mitigate phenolics, delicate aromatics leap out of the glass. Showing notes of ripe pear, candied lemon, and jasmine on the nose, the palate is vibrant yet succulent. Flavors of mandarin orange, baked apple, and ginger along with hints of wet stone fill the front and mid-palate. The initial vibrancy winds down to a long soft finish.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The vintage kicked off with an early bud break. June saw a cool, wet weather period during bloom, which put the vintage back on track for a traditional September harvest. Cluster sizes were smaller and more conducive to producing high-quality wines. The most notable climatic feature to the 2018 vintage, was our extended summer harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near perfect natural acidity.

Bottled	January 2019
T.A.	6.6 g/L
pH	3.18
Alcohol	13.8%

