

# Stoller

FAMILY ESTATE



2016 DUNDEE HILLS CHARDONNAY | 12.5% ALC | 90 POINTS 

Fermented entirely in stainless steel, our unoaked Dundee Hills Chardonnay opens with hints of pear and elderflower. The palate unfolds through vibrant notes of Meyer lemon and tropical fruit, finishing with persistent acidity.



2015 RESERVE CHARDONNAY | 13.2% ALC | 91 POINTS 

Crafted from our oldest Dijon vines on the property which were planted in 1995, our Reserve Chardonnay is barrel fermented and aged in French oak for 11 months. Aromatics of lemon curd and white flower are followed by a luxurious mouthfeel due to extended lees contact and balanced use of oak.



2016 DUNDEE HILLS PINOT NOIR ROSÉ | 12.5% ALC

Whole cluster pressed and fermented in stainless steel, our Dundee Hills Pinot Noir Rosé is exquisitely aromatic with notes of ruby red grapefruit and citrus. The palate shows tropical fruit yet remains bright and balanced by mouthwatering acidity.



2015 DUNDEE HILLS PINOT NOIR | 13.5% ALC | 90 POINTS 

A true showcase for our estate grown grapes, our Dundee Hills Pinot Noir is a culmination of our Pinot noir plantings throughout the property. The nose opens with aromatics of cherries and sun ripened raspberries while the palate displays balance with silky, well integrated tannins.



2015 RESERVE PINOT NOIR | 14.1% ALC | 91 POINTS 

Barrel fermented for over a year in French oak, our Reserve Pinot Noir was crafted for longevity. Revealing signs of a warmer growing season, inviting aromatics of black cherry, cedar and licorice are followed by elegant tannins that meet luscious notes of ripe cherry and raspberry.