

# Stoller

FAMILY ESTATE

## 2014 RESERVE CHARDONNAY

### WINE OVERVIEW

Crafted exclusively from estate fruit, our Reserve Chardonnay is sourced from some of our oldest Dijon clone plantings. Barrel fermented and aged in French oak for 11 months, this elegant wine expresses bright aromatics of orange blossom and white peach followed by more subtle notes of clove. The palate displays notes of stone fruit and citrus highlighted by broad in its attack, yet focused on the finish. The luminous acidity in center reveals its youth but offers a hint at its longevity. Drink now or enjoy later with proper cellaring.

### HARVEST OVERVIEW

A temperate spring and perfect weather around fruit set coupled with a terrific summer of warm temperatures and dry days led to a beautiful vintage of perfectly sized, lusciously ripe fruit. We had our earliest harvest on record, starting with our younger Pinot Noir sections on September 8th. The wines from this vintage are concentrated and fruit driven, illustrating both restraint in winemaking--letting our vineyard display its nature as well as power of a robust growing season.



Bottled	September 2015
T.A.	7.1 g/L
pH	3.25
Alcohol	13.8%
Cooperage	18% New, 82% Neutral

