

# Stoller

FAMILY ESTATE



## 2015 LARUE'S BLANC DE BLANCS

SRP: \$75 | 52 CASES DISGORGED

### PERSONALITY

Elegant, Ebullient, Complex

### WINE OVERVIEW

Celebrating the 20th Anniversary of our first Chardonnay plantings, our 2015 Blanc de Blancs is made with higher elevation, old-vine fruit from our estate. A glowing delicate straw color, aromatics of brioche, perfectly ripe pear, and golden raspberry fill the glass. The palate has an energetic tension that is met with fine bubbles, which carries through a mouthwatering finish.

The 2015 LaRue's Blanc de Blancs was fermented and aged in neutral French oak for eight months before being tiraged. It then matured on tirage lees for almost four years, creating a round and creamy texture to the palate. While it's enjoyable now, this wine will continue to evolve for decades.

### HARVEST OVERVIEW

Warm, temperate spring weather prompted an early bud break and perfect weather for ideal fruit set, thereby producing larger, luscious clusters with lots of berries. The consistently dry weather and summer sun beautifully ripened the fruit. The fruit for this wine was picked at the end of August to retain acidity and minimize brix, achieving a méthode champenoise style. As a result, the wines are concentrated with complex layers and bright acidity.

Disgorged	December 2018
TA	7.5 g/L
pH	3.1
Dosage	5 g/L
Alcohol	12.5%
Cooperage	100% Neutral Oak

