

# Stoller

FAMILY ESTATE



## 2016 LARUE'S BRUT ROSÉ

SRP: \$65 | 322 CASES DISGORGED

### PERSONALITY

Elegant, Ebullient, Complex

### WINE OVERVIEW

Our Brut Rosé is comprised of 80% Pinot Noir and 20% Chardonnay from higher elevation sections of our estate. A vibrant rose gold color, aromatics of ripe white cherry, marzipan, and subtle hints of brioche jump out of the glass. The palate is mouthwatering with fine bubbles and an energetic tension that carries through an elongated finish.

This wine was fermented and aged on lees in neutral French oak for 8-months before being tiraged. After tirage, the 2016 LaRue's Brut Rosé matured on lees for nearly three more years in bottle before release. While it's enjoyable now, this wine will continue to evolve for decades.

### HARVEST OVERVIEW

2016 was a warmer than average year for the Willamette Valley, with a perfect deceleration of heat accumulation at the end of an early growing season that allowed a nice pace to harvest. A touch of rain during flowering resulted in smaller clusters with a higher skin to pulp ratio, leading to concentrated flavors and aromas, making 2016 one of the best vintages to date.

Disgorged	September 2019
TA	10.2 g/L
pH	2.89
Dosage	6 g/L
Alcohol	12%
Cooperage	100% Neutral Oak

