

Stoller

FAMILY ESTATE



2016 RESERVE PINOT NOIR

WINE OVERVIEW

Our 2016 Reserve Pinot Noir is a blend of our Pinot Noir clones: Dijon 777, 667, 115 and 114, Pommard and Wädenswil, with Pommard being the dominant clone. Fermented with native yeast in stainless steel tanks and our oak fermenter, it sees full malolactic conversion during its 12-month élevage period in 30% new French oak. It was racked in July 2017 and kept in stainless steel for another six months to gain extended time on lees, and marry the blend before bottling.

Revealing hints of a warm growing season, this wine opens with aromatics of black cherry, sandalwood and baking spice. The palate presents elegant tannins, carrying flavors of ripe tart cherry and cranberry. This wine can be enjoyed now; however, was constructed for longevity with proper cellaring.

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 gave the composition of small clusters with a higher skin to pulp ratio, leading to concentrated flavors and aromas, making 2016 one of the best vintages to date.

Bottled	December 2017
T.A.	5.8 g/L
pH	3.54
Alcohol	14%
Cooperage	35% New, 65% Neutral

