

Stoller

FAMILY ESTATE



2016 SINGLE ACRE SYRAH

SRP: \$45

CASES PRODUCED: 352

WINE OVERVIEW

Our lower elevation section 45.3 is warmer than most others on our site and ideally suited for ripening this warmer climate variety. Planted in 2008, our Syrah is always some of the last fruit that we pick, allowing it to ripen and achieve varietal typicity fully.

This wine is fermented in stainless steel. We strive for balanced yet persistent expression of tannin in this wine without over-extracting it. This wine then spends 18 months *élevage* in barrel.

This rich wine showcases blueberry, white pepper, and szechuan spices with hints of smoke and leather. Intense with bright acidity, this wine will continue to open up and age beautifully.

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	July 2018
TA	5.7 g/L
pH	3.63
Alcohol	14.1%
Cooperage	30% new 70% neutral

