

Stoller

FAMILY ESTATE



2017 ELSIE'S CHARDONNAY

\$65 SRP | 220 CASES PRODUCED

PERSONALITY

Complex and Vibrant

WINE OVERVIEW

Named after Bill Stoller's aunt, Elsie's is considered the pinnacle of Chardonnay from our site. Delicate aromatics of wet stone, Daphne flowers, and lemon curd fill the glass. The palate is vibrant, showing notes of citrus and honeycomb, with a creamy minerality on the finish.

Carefully blended from barrels of our oldest planted Chardonnay on the estate, our goal for this wine is to craft a synergistic blend designed for longevity. A defining factor of Elsie's Chardonnay is that it spends an additional six months in neutral puncheons with extended lees contact to facilitate a rich mouthfeel to complement the bright acidity.

HARVEST OVERVIEW

The 2017 vintage is classically Oregon. Despite a cold winter and cooler than normal spring, ideal weather after flowering created a healthy fruit set, with as much as 20% more berries per cluster than average. Summer was dry and hot, but vines saw little drought stress. By September, everything was on track for a traditional, "normal" harvest in the Willamette Valley, with outstanding quality. Harvest produced a bumper crop with intense flavor with perfect sugar and acid levels.

Bottled	December 2018
T.A.	7 g/L
pH	3.15
Alcohol	13.2%
Cooperage	40% New, 60% Neutral

