

# Stoller

FAMILY ESTATE



## 2017 RESERVE CHARDONNAY

SRP: \$40 | 2,200 CASES

### WINE OVERVIEW

Our Reserve Chardonnay is a blend of some of our oldest Dijon vines on the property, planted between 1995 and 2000. Whole cluster pressed to mitigate phenolics, this wine was barrel fermented with native yeast. With only 50% malolactic conversion, our Reserve Chardonnay expresses aromatics of lemon curd, flint, white blossom, and wet stone. The palate meets the nose with a citrus vibrancy, revealing a luxurious mouthfeel due to extended lees contact and balanced use of oak.

### 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” Oregon harvest in the Willamette Valley, with Pinot Noir exhibiting outstanding quality. Harvest produced a crop with intense flavor, and perfect sugar and acid levels.

Bottled	December 2018
T.A.	5.7 g/L
pH	5.7
Alcohol	13.2%
Cooperage	20% New, 80% Neutral

