

# Stoller

FAMILY ESTATE



## 2017 SINGLE ACRE PINOT BLANC

\$25 SRP  
340 CASES PRODUCED

### WINE OVERVIEW

Fermented in a concrete egg, stainless steel tanks, and neutral oak, our Single Acre Pinot Blanc is sourced from the top of our vineyard. It spent 10 months on lees, which provided texture and enhanced the complexity.

Aromatics of jasmine, lychee, pear, candied ginger, and anise seed leap out of the glass. The palate is crisp with the initial sip, showing flavors of pear and tangerine. The finish is round yet vibrant, begging for another sip.

### 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 bumper crop with intense flavor, and perfect sugar and acid levels.

Bottled	September 2018
T.A.	6.85 g/L
pH	3.09
Alcohol	13.5%
Cooperage	33% Stainless Steel, 33% Concrete, 33% Neutral Oak

