

# Stoller

FAMILY ESTATE



## 2017 SINGLE ACRE SYRAH

SRP: \$45  
374 CASES PRODUCED

### 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 co-fermented with our Viognier 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 French oak barrels.

This is a rich and complex wine that showcases white pepper with hints of smoke, blue fruit, and Herbs de Provence. Intense with bright acidity and grippy tannins, this wine will continue to open up and age beautifully.

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

Bottled	May 2019
TA	5.68 g/L
pH	3.67
Alcohol	14.1%
Cooperage	30% new, 70% neutral

