

# Stoller

FAMILY ESTATE



## 2018 RESERVE CHARDONNAY

SRP: \$40 | 2,300 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 vibrant aromatics of flint, tropical white floral, 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

On average, the 2018 vintage was a warmer and drier growing season. The vintage kicked off with an early bud break. June saw a cool, wet weather period during bloom put the vintage back on track for a traditional September harvest. The most notable climatic feature to the 2018 vintage, was our extended summer harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near-perfect natural acidity.

Bottled	June 2020
T.A.	6.55 g/L
pH	3.29
Alcohol	13.2%
Cooperage	20% New, 80% Neutral

