

Stoller

FAMILY ESTATE



2018 SINGLE ACRE ALIGOTÉ

SRP: \$30 | 254 CASES PRODUCED

WINE OVERVIEW

A rare variety in Oregon, we planted a single section of our vineyard to Aligoté in 2016. A classic Burgundian varietal, this bottling is our inaugural release. The nose is driven with minerality, showing hints of salinity, white flowers, and kaffir lime. The palate is filled with mouthwatering acidity, that leads to notes of lemon verbena on the finish. This wine is a welcomed addition to our portfolio of Single Acre wines.

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. Cluster sizes were smaller and more conducive to producing high-quality wines. 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	May 2019
T.A.	7.26 g/L
pH	3.24
RS	.32%
Alcohol	12.5%
Cooperage	60% Stainless Steel, 30% Concrete

