

Stoller

FAMILY ESTATE



2018 SINGLE ACRE PINOT BLANC

\$35 SRP | 182 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 and pear jump out of the glass, with subtle hints of wet stone showing as you pull the glass away. The palate is round and lively with flavors of pear and tangerine that lead to a long finish.

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, which 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 pleasantly dry and moderately warm harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near-perfect natural acidity.

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| Bottled | May 2019 |
| T.A. | 7.3 g/L |
| pH | 3.15 |
| Alcohol | 13.5% |
| Cooperage | 33% Stainless Steel, 33% Concrete, 33% Neutral Oak |

