

Stoller

FAMILY ESTATE



2018 SINGLE CLONE PINOT NOIR CLONE 777

SRP: \$45 | 93 CASES

WINE OVERVIEW

Our Single Clone Pinot Noir series is specially crafted for guests who visit our tasting room. The wine was aged in 100% neutral oak for 12 months to showcase the clonal nuances of the varietal.

Our single clone bottling is bright with alluring aromatics of cherry pie filling with subtle notes of mulling spice. The palate is juicy with flavors of dried bing cherries that are supported by feris minerality and hints of brambly earth.

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.

Bottled	July 2019
T.A.	5.59 g/L
pH	3.49
Alcohol	14.1%
Cooperage	100% Neutral Oak

