

# Stoller

FAMILY ESTATE

## 2012 RESERVE CHARDONNAY

SRP: \$35

### WINE OVERVIEW

Crafted exclusively from estate fruit, our Reserve Chardonnay is sourced from some of our oldest plantings. Barrel fermented and aged in French oak, it is a complex, elegant, food-friendly wine. There is Asian pear, quince, baked apple, nutmeg, and citrus on the nose. The palate is tightly wound and vibrant with a bright acid core. Hints of pear, apple and lemon zest carry through to the finish.

### HARVEST OVERVIEW

The 2012 growing season produced outstanding balance and concentration in the wines. Despite it being a warmer vintage, the wines retained nice acidity, which balances the rich fruit flavors. The year began with a wet, cool spring delaying bud break. A few rain events during bloom diminished fruit set in some blocks, but yields were normal to slightly lower than average. The rest of the growing season showed drought-like conditions and higher than average heat accumulation. Harvest began on September 27 with the lower elevation fruit and was completed October 26.

### PAIRING IDEAS

This acidity, balance and vibrancy of this wine will accompany many dishes well, especially seafood or poultry with cream-based sauces.



Bottled	September 2013
Cases Produced	1,218
T.A.	7.9 g/L
pH	3.18
Alcohol	13.5%
Cooperage	15% New, 85% Neutral

