

Stoller

FAMILY ESTATE



2017 LARUE'S BRUT ROSÉ

SRP: \$65 | 322 CASES DISGORGED

PERSONALITY

Elegant, Ebullient, Complex

WINE OVERVIEW

Our Brut Rosé is comprised of 84% Pinot Noir and 16% Chardonnay from higher elevation sections of our estate. A vibrant rose gold color, aromatics of ripe white cherry, marzipan, and subtle hints of brioche jump out of the glass. The palate is mouthwatering with fine bubbles and an energetic tension that carries through an elongated finish.

This wine was fermented and aged on lees in neutral French oak for 8-months before being tiraged. After tirage, the 2017 LaRue's Brut Rosé matured on lees for nearly three more years in bottle before release. While it's enjoyable now, this wine will continue to evolve for decades.

HARVEST OVERVIEW

The 2017 vintage is classically Oregon. Despite a cold winter and cooler than normal spring, ideal weather after flowering created a healthy fruit set, with as much as 20% more berries per cluster than average. Summer was dry and hot, but vines saw little drought stress. By September, everything was on track for a traditional, "normal" Oregon harvest in the Willamette Valley, with Pinot Noir exhibiting outstanding quality. Harvest produced a crop with intense flavor, and perfect sugar and acid levels.

Disgorged	September 2019
TA	7.11 g/L
pH	3.01
Dosage	6 g/L
Alcohol	12%
Cooperage	100% Neutral Oak

