

Stoller

FAMILY ESTATE

2019 CLUB EXCLUSIVE PINOT NOIR EOLA-AMITY HILLS

736 CASES PRODUCED | \$40 SRP

WINE OVERVIEW

Our newest Club Exclusive Pinot Noir showcases the diversity of the varietal within the Willamette Valley and allowed our winemaking team to partner with and explore other sites in the region.

Defined by the Van Duzer Corridor, which provides a channel for cool ocean winds, the wines from the Eola-Amity Hills are darker and edgier in personality with vibrant acidity and firm tannin structure with notes of tea leaf, cranberry, and forest floor.

HARVEST OVERVIEW

The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Our estate crop set on target with expected levels for all varieties. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.



Bottled	August 2020
T.A.	5.89 g/L
pH	3.47
Alcohol	13.2%
Cooperage	25% New Oak, 75% Neutral

