

Stoller

FAMILY ESTATE



2019 SINGLE ACRE PINOT BLANC

\$35 SRP | 257 CASES PRODUCED

WINE OVERVIEW

Fermented in a concrete egg and stainless steel tanks, 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 are very reminiscent of Alsace, with notes of jasmine and honey poached pear. The palate is rich and round with lively flavors of pear and candied citrus peel that lead to a luscious finish.

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	July 2020
T.A.	6.7 g/L
pH	3.18
Alcohol	12.5%
Cooperage	50% Stainless Steel, 50% Concrete Egg

