

Stoller

FAMILY ESTATE



2019 DUNDEE HILLS PINOT NOIR

SRP: \$35 | CASES PRODUCED: 13,462

WINE OVERVIEW

A mosaic of Pinot Noir from our estate, this wine is a mix of all our Pinot Noir clones. It saw mostly whole berry fermentation before aging, primarily in neutral French oak for almost a year.

The aromatics are perfumed red fruits with undertones of earth and cola, and hints of baking spice. The palate soft and supple, with delicious baking spice flavors balanced by a delicate tension from the tannins — a classic representation of the Dundee Hills.

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	Summer 2020
T.A.	5.35 g/L
pH	3.6
Alcohol	13.5%
Cooperage	15% New, 85% Neutral



16161 NE MCDUGALL RD, DAYTON, OR 97114
STOLLERFAMILYESTATE.COM | 503.864.3404

Stoller

FAMILY ESTATE



2019 DUNDEE HILLS PINOT NOIR

SRP: \$35 | CASES PRODUCED: 13,462

WINE OVERVIEW

A mosaic of Pinot Noir from our estate, this wine is a mix of all our Pinot Noir clones. It saw mostly whole berry fermentation before aging, primarily in neutral French oak for almost a year.

The aromatics are perfumed red fruits with undertones of earth and cola, and hints of baking spice. The palate soft and supple, with delicious baking spice flavors balanced by a delicate tension from the tannins — a classic representation of the Dundee Hills.

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	Summer 2020
T.A.	5.35 g/L
pH	3.6
Alcohol	13.5%
Cooperage	15% New, 85% Neutral



16161 NE MCDUGALL RD, DAYTON, OR 97114
STOLLERFAMILYESTATE.COM | 503.864.3404