

Stoller

FAMILY ESTATE

2019 DUNDEE HILLS CHARDONNAY

\$25 SRP | 10,000 CASES PRODUCED



WINE OVERVIEW

Our Dundee Hills Chardonnay is a mix of all the Chardonnay clones on our property. Whole cluster pressed to mitigate phenolics, delicate aromatics leap out of the glass. Showing notes of ripe pear, candied lemon, and jasmine on the nose, the palate is vibrant yet succulent. Flavors of mandarin orange, baked apple, and ginger along with hints of wet stone fill the front and mid-palate. The initial vibrancy winds down to a long soft 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	January 2020
T.A.	7.08 g/L
pH	3.16
Alcohol	12.5%
Cooperage	88% stainless steel, 5% neutral oak, 7% concrete

