

Stoller

FAMILY ESTATE

ESTATE BRUT SPARKLING WINE DUNDEE HILLS

\$40 SRP | 750 CASES PRODUCED

WINE OVERVIEW

Our non-vintage Estate Brut was created to tell the story of our site without the influence of vintage. By blending multiple vintages of Chardonnay, Pinot Meunier, and Pinot Noir, we were able to produce a beautiful sparkling wine with a harmonious balance that illustrates our "house style" or winemaker philosophy. Our Estate Brut will continue to tell the story of our site with every bottling.

For our inaugural bottling, the aromatics are generous, showing juicy notes of pear, ginger, and anise seed. The palate is vibrant and taut, but the effervescence carries the fruit through a long finish. Made in the Méthode Champenoise style, this wine was fermented and aged on lees in neutral French oak before being tiraged. After tirage, our non-vintage Estate Brut continued to mature on lees in bottle before release. While it's enjoyable now, this wine will continue to evolve for decades.

WHAT IS NON-VINTAGE SPARKLING WINE

Every vintage, the best sparkling houses will hold back a reserve of sparkling base wine in case of a less than ideal vintage (too hot, too cold, or anything in-between). The blending of the reserve material will allow the flexibility to create a perfectly balanced blend consistently. Non-vintage blends typically stay on lees for 15-18 months because the reserve wine provides added complexity.

Disgorged	Spring 2021
T.A.	7.61 g/L
pH	3.13
Alcohol	12%



16161 NE MCDougall Rd, Dayton, OR 97114
STOLLERFAMILYESTATE.COM | 503.864.3404



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