

# Stoller

FAMILY ESTATE

## 2021 WILLAMETTE VALLEY PINOT NOIR ROSÉ

SRP: \$28 | 13,850 Cases Produced

### WINE OVERVIEW

Rosé has been a cornerstone of our production for more than a decade. Comprised of various clones of Pinot Noir, we intentionally craft our Rosé to be balanced and bright. Whole cluster pressed and fermented in stainless steel, our 2021 Willamette Valley Pinot Noir Rosé leaps out of the glass with aromatics of pomelo, hood strawberry and white nectarine, followed by flirtatious notes of wet stone and uncut grass. The palate is a taut jolt of citrus and dried flowers illuminated by an electric, juicy acidity and a lingering finish of white tea and lime pith.

### HARVEST OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

Bottled	January 2022
T.A.	7.3 g/L
pH	3.19
Alcohol	12.5%



# Stoller

FAMILY ESTATE

## 2021 WILLAMETTE VALLEY PINOT NOIR ROSÉ

SRP: \$28 | 13,850 Cases Produced

### WINE OVERVIEW

Rosé has been a cornerstone of our production for more than a decade. Comprised of various clones of Pinot Noir, we intentionally craft our Rosé to be balanced and bright. Whole cluster pressed and fermented in stainless steel, our 2021 Willamette Valley Pinot Noir Rosé leaps out of the glass with aromatics of pomelo, hood strawberry and white nectarine, followed by flirtatious notes of wet stone and uncut grass. The palate is a taut jolt of citrus and dried flowers illuminated by an electric, juicy acidity and a lingering finish of white tea and lime pith.

### HARVEST OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 21 with little to no breaks until we finished on September 26. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

Bottled	January 2022
T.A.	7.3 g/L
pH	3.19
Alcohol	12.5%

