

Stoller

FAMILY ESTATE



2019 RESERVE CHARDONNAY

SRP: \$40 | 1,244 CASES

WINE OVERVIEW

Our Reserve Chardonnay is a blend of some of our oldest Dijon vines on the property, planted between 1995 and 2000. Whole cluster pressed to mitigate phenolics, this wine was barrel fermented with native yeast. Our Reserve Chardonnay expresses vibrant aromatics of white floral, kaffir lime, and wet stone. The palate meets the nose with a citrus vibrancy and flinty minerality, revealing a luxurious mouthfeel due to extended lees contact, 70% malolactic conversion, and balanced use of oak.

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	June 2020
T.A.	6.49 g/L
pH	3.17
Alcohol	13.5%
Cooperage	20% New, 80% Neutral

