

Stoller

FAMILY ESTATE



2020 ESTATE CHARDONNAY

SRP: \$40 | 871 Cases Produced

MINERAL, FLORAL, TEXTURAL

WINE OVERVIEW

This Chardonnay was crafted to showcase the versatility of the varietal. It was fermented and aged for 12 months in concrete cubes before transferring the wine to stainless steel tanks to provide additional time on lees. The aromatics shine with notes of flinty minerality, apricot, white blossoms, and Meyer lemon, while flavors of melon and pear support the palate. The concrete fermentation vessel informed the palate's shape, making it broader with an increased texture that the intended time on lees provided to the wine.

HARVEST OVERVIEW

The 2020 vintage will be one of the most memorable in our history. Rainfall during bloom coupled with cool temperatures set the stage for a historically low fruit set. The summer was delightfully moderate, and by the end of August, concentrated juice from tiny grape berries was intense with robust flavors. Harvest kicked off on August 28 and continued beautifully through Labor Day. Then, we experienced a freak windstorm that resulted in wildfires due to hot temperatures and arid conditions. Our team decided to continue with harvest to preserve our grapes. Meticulous sorting and attentive winemaking were essential to achieving our quality standards. We are fortunate to have some of the finest wine we can produce in bottle.

Bottled	January 2022
T.A.	6.91 g/L
pH	3.17
Alcohol	12.5%

