

Stoller
FAMILY ESTATE

2022 DUNDEE HILLS CHARDONNAY

SRP: \$25 | 8,300 CASES PRODUCED

JUICY
FLINT
CITRUS



APPELLATION

Dundee Hills, Willamette Valley

VINEYARD COMPOSITION

This selection of blocks from across the estate best represents what Dijon clone Chardonnay can do in the Dundee Hills AVA. This blend is a compilation of clones 548, 76, 95 and 96.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

Fermented and aged in 8% neutral oak, 8% concrete, 84% stainless steel. Lees were stirred twice monthly until the palate filled out and harmonized.

HARVEST

October 2022

ALCOHOL

12.5%

BOTTLING

February 2023

pH

3.37

NOTES FROM WINEMAKER, KARL WEICHOLD

Vibrant aromas of lemon curd leap from the glass, followed by wet stone, white flowers, and orange oil. On the palate, tropical flavors of pineapple and yuzu evolve into crisp apple and pear, finishing on floral notes of jasmine and pear blossom. The mid-palate is broad, filling the mouth while staying focused with bright acidity.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish. Harvest commenced on September 13, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.

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