

2021 STOLLER ESTATE PINOT NOIR

SRP: \$40 | 2,100 CASES PRODUCED

BLUEBERRY **DRIED CHERRY** SILK



Dundee Hills, Willamette Valley

VINEYARD COMPOSITION

Sourced entirley from the Stoller Estate vineyard, including Pommard, 777, 828, and Wadenswil clones.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged for 10 months, 16% on new French oak.

HARVEST

September 2021

BOTTLING

August 2022

ALCOHOL | pH

13.5% | 3.46



TASTING NOTES FROM THE WINEMAKER

This wine highlights how well this site can balance ripeness and acidity, even in the warmest of vintages. It opens with a tangle of red and blue fruits, showcasing beautiful notes of dark cranberry and dried cherry. The palate is dense with pomegranate and spiced berry that is then supported by a rich silky tannin. The finish of the wine lifts and then tapers elegantly into flavors of baking spice and blueberry crumble. Drink now through 2035.

VINTAGE OVERVIEW

WINE GROUP

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.















