

Stoller

FAMILY ESTATE

2025 WILLAMETTE VALLEY PINOT NOIR ROSÉ

SRP: \$28 | 29,000 CASES

STRAWBERRY
WHITE FLOWER
TANGERINE



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

The grapes for this wine were sourced from vineyards all across the Willamette Valley including estate grown fruit.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

The grapes were pressed immediately upon arrival. The wine was fermented cold in stainless steel tanks where it was aged for 3 months prior to bottling.

HARVEST

September 2025

ALCOHOL

13%

BOTTLING

January 2026

pH

3.12

TASTING NOTES FROM THE WINEMAKER

Our Pinot Noir Rosé has been a cornerstone of our production for 20 years. It consistently delivers juicy, citrus-driven fruit layered with fresh strawberry and watermelon, vibrant acidity, and a whisper of subtle minerality that carries through a clear, refreshing finish. The result is a Rosé that's bright, expressive, and effortlessly drinkable from the first sip to the last.

VINTAGE OVERVIEW

The 2025 season delivered steady, near perfect conditions that supported pristine fruit and even ripening across the estate. An early start to the growing season set a smooth pace, bloom passed in one quick and even wave, and summer held consistent warmth with only brief heat spikes that gently advanced ripening. Harvest moved at a focused clip as fruit for sparkling arrived first, followed by Pinot Noir with depth and purity and Syrah finishing cleanly at the end of the run. With its consistent warmth, clean canopies, and effortless harvest, 2025 stands out for its balance, beauty and remarkable promise.

