

Stoller

FAMILY ESTATE



2017 RESERVE PINOT NOIR

SRP: \$50 | 8,000 CASES

WINE OVERVIEW

Our 2017 Reserve Pinot Noir is a blend of our older Pinot Noir vines, with Pommard being the dominant clone. We fermented this wine with native yeast in stainless steel tanks and our oak fermenter. It spent 12-months in French oak barrels during which it saw full malolactic conversion. After blending, we put the wine back in stainless steel tanks for another six months to gain extended time on lees and marry before bottling.

Our 2017 Reserve Pinot Noir is classic Oregon with bright acidity, lighter tannin structure, and fresh fruit characteristics. This Pinot Noir opens with aromatics of ripe raspberry, red rose, and earth. The palate presents elegant tannins, carrying flavors of Bing cherry and pomegranate, with hints of bramble. This wine can be enjoyed now; however, it was constructed for longevity with proper cellaring.

HARVEST OVERVIEW

The 2017 vintage is classically Oregon. Despite a cold winter and cooler than normal spring, ideal weather after flowering created a healthy fruit set, with as much as 20% more berries per cluster than average. Summer was dry and hot, but vines saw little drought stress. By September, everything was on track for a traditional, “normal” Oregon harvest in the Willamette Valley, with Pinot Noir exhibiting outstanding quality. Harvest produced a crop with intense flavor, and perfect sugar and acid levels.

Bottled	September 2018
T.A.	5.5 g/L
pH	3.64
Alcohol	14.1%
Cooperage	35% New, 65% Neutral

