

# Stoller

FAMILY ESTATE

## 2024 WILLAMETTE VALLEY PINOT NOIR

SRP: \$25

CHERRIES  
POMEGRANATE  
CACAO NIBS



### APPELLATION

Willamette Valley, Oregon

### VINEYARD COMPOSITION

This wine is crafted from vineyards across the Willamette Valley, including our Dundee Hills Estate Vineyard.

### VARIETAL COMPOSITION

100% Pinot Noir

### ÉLEVAGE

After a brief cold soak, these lots were fermented between 10-12 days before gently pressing off the skins. A careful selection of oak totaling no more than 35% offers an elegant framing for this expansive vintage.

### HARVEST

September 2024

### ALCOHOL

13.5%

### BOTTLING

July 2025

### pH

3.5

### NOTES FROM WINE ENTHUSIAST

"You'd be hard pressed to find a better Willamette Valley Pinot Noir value than this early release from Stoller. It has a beautifully earthy mix of blackberry tea and loamy soil aromas that are complemented by notes of seared steak and lilacs. It is a balanced, almost medium-bodied wine, with a silky texture. Flavors like blackberry jam, thyme, cedar wood, and a tart and tangy bit of sumac coat the palate in fine fashion. Editor's Choice." - Michael Alberty

### VINTAGE OVERVIEW

We are forever grateful the 2024 vintage provided near-perfect fruit quality. Warm temperatures and a heat spike in May initiated early flavor development. June brought cooler weather, causing bloom two weeks later than usual. By summertime, the diurnal swings of more than 35 degrees created concentrated flavor with balanced acidity in the fruit. Mid-August presented an unusual rain event, giving the vines a healthy drink of water. As we started harvest, Mother Nature presented incredible, sunny days with crisp nights, ensuring our fruit was cold and berries were intact through destemming and fermentation. We knew this year would be special while walking the vineyard, and the wines reflect this exceptional vintage.

