Stoller
FAMILY ESTATE

92
POINTS
JAMESSUCKLING.COM

91
POINTS
WINE ENTHUSIAST MAGAZINE



2024 WILLAMETTE VALLEY CHARDONNAY

SRP: $25

CRISP CITRUS
WHITE PEACH
MINERALITY

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% Chardonnay

ÉLEVAGE
This wine was fermented and aged in 100% stainless steel for 6 months prior to bottling.

HARVEST
September 2024

ALCOHOL
12.80%

BOTTLING
April 2025

pH
3.24

NOTES FROM REVIEWER:
"A fresh, crisp and fruit-forward, light- to medium-bodied wine with aromas of lemons, limes, spring flowers and chalk. Bright, mouthwatering acidity and a clean, dry finish with lingering citrus zest and peach flavors and just a hint of creaminess." - James Suckling

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.

STOLLER FAMILY ESTATE
16161 NE MCDOUGALL ROAD DAYTON, OR 97114
STOLLERFAMILYESTATE.COM | 503.864.3404
@STOLLERWINE

LIVE CERTIFIED SUSTAINABLE WINE
Certified B Corporation