

Stoller

FAMILY ESTATE

2023 RESERVE PINOT NOIR

SRP: \$60

CHERRY
DRIED VIOLETS
SPICE



APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Sourced entirely from some of the oldest Pinot Noir vines on the estate. This wine is composed of 40% Pommard clone, 25% Dijon clone, 25% Heritage Clones, and 10% Wädenswil clone.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged for 10 months in 35% new French oak, then racked, homogenized, and put back into stainless steel for another 4 months.

HARVEST

September 2023

ALCOHOL

13.5%

BOTTLING

December 2024

pH

3.7

NOTES FROM THE WINEMAKER

This wine opens with an abundance of ripe red fruit aromas that play beautifully with the layers of spice that emerge. Dried violets, savory baking spice and damp earth are interwoven with black cherry and ripe plum. This vintage has a beautiful depth of flavor and concentration while remaining fresh and vibrant. The tannins are ample on the palate with a slight rustic edge that supports the ripe fruit and leads to a long, lingering finish.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest, a challenge our vineyard and winemaking teams were fully equipped to handle. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.

