

Stoller

FAMILY ESTATE



OVERVIEW | At Stoller, our roots run deep. The family established the property in 1943 and the vineyard 50 years later. Pioneering Oregonian and founder Bill Stoller purchased his family's second-generation farm in 1993, guided by the vision of cultivating an enduring legacy for his family's land. Over the last 30+ years, he has patiently transformed the 400-acre property into the largest contiguous vineyard in Oregon's Dundee Hills.

Today, we control every step of the winegrowing and winemaking process, from pruning to bottling and everything in between. Founding Winemaker Melissa Burr works in concert with Vice President of Vineyard Operations Jason Tosch to oversee the site's continued refinement. Together, they steward Bill Stoller's legacy. The result is award-winning wines that are balanced, complex, and consistently exceptional.

Much has changed from the original Stoller family farm, but two things remain constant: our pioneering spirit and commitment to our farm. We continuously seek new ways to refine and protect our legacy, so that it can thrive for generations to come. Our winery was the first in the world to receive LEED Gold certification, attesting that our winery is sustainably built and environmentally friendly.

Our estate features three guest homes, a state-of-the-art tasting room with panoramic views of the vineyard, and an immersive Experience Center that's perfect for wine club and private events. We are honored to be perennially ranked as one of USA Today's 10Best Tasting Rooms, Oregon's Most Admired Winery by the Portland Business Journal, and a Top Workplaces by The Oregonian.





HISTORY OF THE FARM

A LAND MADE FOR WINE | For Bill Stoller, purchasing the family property brought his connection to our estate full circle. Working on the family farm in his youth and serving as a partner at our sister winery, Chehalem, Bill understood that our sloped, rocky terrain with low-yielding soil would be ideally suited for a world-class vineyard.

Bill's father and uncle purchased our farm in 1943 to raise turkeys. Over the next five decades, they grew the farm from a small family operation into one of Oregon's largest with nearly 700,000 free-range turkeys at its peak. When the family farm ceased its operations in 1993, Bill seized the opportunity to acquire it with the vision of cultivating an enduring legacy for our land and Oregon wine industry.



A VISION COMES TO LIFE | Bill's vision stemmed from much more than wishful thinking. With knowledge from his investment in Chehalem, and the help of Burgundian winemaker Patrice Rion and local vineyard consultants, Bill confirmed that the very factors that made our land a poor choice for traditional crops made it perfect for an award-winning vineyard.

In 1995, Bill planted the first 20 acres of grapevines—10 of Chardonnay and 10 of Pinot Noir—and set our estate on its trajectory to what it is today.



FROM HUMBLE BEGINNINGS



1943 Harvey & Wilbur Stoller purchase Dayton property to farm turkeys

1988



Bill Stoller enters the wine industry as an investor in Chehalem Winery



1993 Bill purchases family turkey farm with intention to plant grapevines

1995

First grapevines planted at Stoller Vineyard:
10 acres of Pinot Noir and
10 acres of Chardonnay



2001 First vintage under the Stoller Family Estate brand



2003

Melissa Burr hired as winemaker



2005 Stoller builds the world's first LEED Gold certified winery in the world, completed just in time for harvest

2012



Stoller opens its state-of-the-art, net-zero Tasting Room



2017 Stoller Family Estate certified as a B Corporation

2020

Experience Center opened to the public



2025 Bill Stoller receives Lifetime Achievement Award from the Oregon Wine Board



ESTATE VINEYARD

STOLLER FAMILY ESTATE is the largest contiguous vineyard in Oregon's Dundee Hills, spanning 410 acres, with 225 under vine.

The vineyard is divided into 100 meticulously farmed sections at elevations ranging from 210 to 650 feet. The property features eight planted varieties: Pinot Noir (70%), Chardonnay (25%), as well as Aligoté, Gamay Noir, Pinot Blanc, Pinot Meunier, Syrah, Tempranillo, and Viognier. Our Pinot Noir clonal selection include Pommard, Wädenswil, 777, 667, 113, 114, 115, 117, 828, 943, Calera, Mt. Eden, Swan, Martini, and Jackson. Additionally, our estate is home one of the largest Chardonnay plantings in Oregon at more than 57 acres, features Dijon clones 76, 95, 96, and 548.



Our site features a warmer microclimate, due to the surrounding mountains, that allows for a more consistent ripening. To continue to elevate the quality of the fruit, we combine sustainable farming practices, innovative techniques, and scientific research. The Stoller Vineyard is LIVE (Low Input Viticulture and Enology), Salmon Safe, Bee Friendly Farming, and B Corp certified. Our innovative techniques include solar-powered weather stations providing up-to-the-minute data during harvest, a recycling tunnel sprayer to minimize drift, and an irrigation system fed by a rain pond and wells on the property.





WINERY & TASTING ROOM DESIGN



OUR WINERY is the first in the world to achieve LEED Gold certification. As part of achieving LEED certification, we blend traditional gravity flow winemaking with energy-efficient systems, and waste-water reclamation to preserve the quality of the fruit and reduce our environmental footprint.

Our state-of-the-art Heritage Tasting Room combines environmental sustainability and high-efficiency design. Notable design features include a green roof, skylights, salvaged timber, and EV charging stations for electric vehicles.

Meanwhile, our 8,000 sq. ft. Experience Center's modern and contemporary style makes it the perfect location to host any curated celebration you can imagine. From wine club events to corporate retreats and weddings, the customizable indoor-outdoor floor plan is surrounded by our vineyard, creating a timeless and elegant aesthetic of the Stoller estate that's the perfect backdrop for memories that will last a lifetime.





ESTATE WINE LIST & TIERS



LEGACY | These wines meticulously crafted from some of our oldest plantings, with each wine named after a member of the Stoller family.

- William H Stoller (\$125): Paying tribute to our founder, assemblage of our oldest Pinot Noir sections.
- Ruth's (\$100): Named after Bill Stoller's mother, Pommard clone of Pinot Noir, planted in 1995.
- LaRue's Blanc de Blancs (\$80): Named after our matriarch, 100% Chardonnay.
- Helen's (\$75): Named after Bill Stoller's aunt, Wädenswil clone of Pinot Noir, planted in 1997.
- Nancy's (\$75): Named after Bill Stoller's sister, Pommard clone of Pinot Noir, planted in 1999.
- LaRue's Brut Rosé (\$65): Named after our matriarch, 70% Pinot Noir and 30% Chardonnay.
- Elsie's (\$65): Named after Bill Stoller's aunt, comprised of Dijon clones planted in 1995.



RESERVE | Flagship wines blended from barrel selections of some of our older plantings.

- Pinot Noir (\$65)
- Chardonnay (\$50)



WINEMAKER'S SERIES | Limited production wines intended for our wine club and tasting room guests, designed to reflect the season, people and place where they were grown.

- Heritage Clone Pinot Noir (\$50)
- Classic Clones Pinot Noir (\$50)
- Whole Cluster Pinot Noir (\$50)



SINGLE ACRE | Limited production wines from our micro-plantings of single acres on our estate.

- Syrah (\$55)
- Tempranillo (\$55)
- Gamay Noir (\$45)
- Aligoté (\$35)
- Pinot Blanc (\$35)



DUNDEE HILLS ESTATE | Over the last 30+ years, our estate vineyard's 100 meticulously farmed sections have become increasingly expressive, each revealing its own distinct character. Inspired by the depth and nuance of our vines, our winemakers set out to explore a new expression of the vineyard.

- Brut Sparkling (\$40)
- Chardonnay (\$40)
- White Pinot Noir (\$40)
- Pinot Noir (\$40)



WILLAMETTE VALLEY | Comprised of premier sites in the Willamette Valley, these wines are designed to be approachable and affordable, capturing the joyful spirit of this region.

- Pinot Noir (\$35)
- Rosé (\$28)
- Chardonnay (\$25)