

Stoller

FAMILY ESTATE

2025 WILLAMETTE VALLEY CHARDONNAY

SRP: \$25

LEMON CURD
BRIGHT
GREEN APPLE



APPELLATION

Willamette Valley, Oregon

VINEYARD COMPOSITION

A thoughtful selection of premium Chardonnay blocks throughout the Willamette Valley.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This blend of Chardonnay was lightly pressed and fermented cool in stainless steel tanks. Gentle lees stirring and settling gave this wine a lithe body while still retaining its crispness.

HARVEST

September 2025

ALCOHOL

12.5%

BOTTLING

July 2026

pH

3.25

TASTING NOTES FROM THE WINEMAKER

This Chardonnay opens with lemon curd, green apple skin, and white blossom, with a faint note of crushed stone underneath. Fermenting and aging in stainless steel allows the fruit to shine. The palate is lean and perceives, layering Anjou pear and citrus pith over a sharp acidity followed by a saline finish.

VINTAGE OVERVIEW

The 2025 season delivered steady, near perfect conditions that supported pristine fruit and even ripening across the estate. An early start to the growing season set a smooth pace, bloom passed in one quick and even wave, and summer held consistent warmth with only brief heat spikes that gently advanced ripening. Harvest moved at a focused clip as fruit for sparkling arrived first, followed by Pinot Noir with depth and purity and Syrah finishing cleanly at the end of the run. With its consistent warmth, clean canopies, and effortless harvest, 2025 stands out for its balance, beauty and remarkable promise.

