

Stoller Vineyards

2005 Estate Chardonnay



WINERY:

Stoller Vineyards is a 373-acre parcel located on the southern slopes of the Dundee Hills in Yamhill County, Oregon. A turkey farm from the 1920s through the 1980s, the first 10 acres of Chardonnay and 10 acres of Pinot Noir were planted in 1995. The vineyard now has 125 acres under vine, the majority of which is planted with Pinot Noir.

The approach at Stoller Vineyards encompasses recent breakthroughs in vineyard layout and viticulture techniques, combined with a respect for traditional winegrowing methodology. The Stollers believe that by combining the best of both worlds, the vineyard will yield more consistently ripened fruit from vintage to vintage, leading to greater quality in the resulting wine.

DESCRIPTION:

Ripe citrus, tropical fruits and hints of caramel define the aromatics. Elegant and expansive on the palate with layers of honeyed fruit and threads of mineral. The 2005 SV Estate Chardonnay reflects the balance and purity of a classic Oregon vintage.

WINE MAKING:

Upon harvest, the grapes were pressed whole cluster. The juice was allowed to settle for four days prior to being put to barrel for a slow fermentation. To add character and complexity, both commercial (3079) and native yeasts were used. The wine went through malolactic fermentation into the spring, which was interrupted 2/3 of the way through in order to retain a bit of malic acid for crispness. The Chardonnay was then transferred to blending tanks, cold stabilized and sterile filtered prior to bottling.

SOURCE STATISTICS:

The 2005 SV Estate Chardonnay consists solely high density (2600 vines/acre) Dijon clone material. The fruit for this bottling was picked on October 12th, 2005.

AGING

French Oak Barrel fermented for 6 months.

PRODUCTION:

420 6 bottle cases 750 ml

ANALYSIS:

Alcohol 14%, pH 3.6, 5.5 t/a,

Arizona Distribution by

Orangewood Wines

Richard and Laurie Corles 480.488.4794