

Stoller Vineyards

2005 Pinot Noir JV



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 strawberries, red cherry and earth on the aromatics lead to delicate fruit and earth on the palate and a spicy finish. The 2005 JV Pinot was blended to be approachable and balanced while showcasing the richness of the Stoller site.

WINE MAKING:

The 2005 JV was destemmed into steel fermentation tanks, where it spent 7 to 10 days cold soaking before fermentation began. Approximately half of the Pinot Noir was fermented with native yeasts; the remainder was inoculated with various commercial yeast strains. After fermentation, the wine was put to barrel where it underwent secondary fermentation and was aged 10 months prior to bottling.

SOURCE STATISTICS:

Harvest commenced September 24th and concluded October 20th. The fruit selected for our JV Pinot Noir comes primarily from our vineyard's most recent plantings.

AGING

35% new oak, 65% neutral oak

PRODUCTION:

1339 cases 750 ml

ANALYSIS:

Alcohol 3.3% by volume, pH 3.94, TA 0.5 gm/100mL

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