

Stoller Vineyards

2006 SV Estate Pinot Noir



- WINERY:** Located in the heart of Oregon's Willamette Valley in the Dundee Hills AVA, Stoller uniquely offers world class wines and genuine hospitality in a stunning setting. Owners Bill and Cathy Stoller purchased the nearly 400 acre property, which was originally his family's turkey farm, in 1993 and in 2001 crafted the winery's inaugural Pinot Noir. Their vision of innovation blending vineyard stewardship with environmental sustainability was recognized in 2006 when Stoller became the first LEED® certified winemaking facility in the United States attaining the rare Gold level certification.
- DESCRIPTION:** Violets, earth, mineral and red berry aromatics lead into a palate of spice and ripe fruit, with bright acidity coupled with a smooth texture.
- HARVEST:** The 2006 SV Estate Pinot Noir comes from a selection of favorite vineyard blocks and barrels in the cellar. The wine is carefully blended and balanced from these individual lots to articulate the 2006 vintage. 2006 was a warm growing season and produced nice ripe mature tannic structure and concentration. The fall brought lots of continued sunshine which led to a short and focused harvest season. The hallmark of the resulting vintage is powerful structured wines with accessible concentrated ripe fruit.
- The September 26 - October 7th harvest season was short and condensed. The rains began at the end of September and subsided just in time to finish picking.
- WINE MAKING:** The grapes were de-stemmed, put into steel fermentation tanks and soaked between 7 to 10 days cold before fermentation started. Approximately half was fermented with native yeasts; other portions were inoculated with several different commercial yeast strains. During the 7 day active fermentation period, the caps were punched down two to three times daily. Once primary fermentation had come to a close, the juice was pressed off and transferred to medium-plus toast French oak barrels.
- SOURCE:** 100% Stoller Estate Vineyard. Clones: Pommard, Wadenswil, Dijon 115, 667, 777. All fruit from the original estate plantings.
- AGING:** 60% new French Oak, 40% neutral for secondary fermentation for approximately 10.5 months
- BOTTLED:** September, 2007. This wine was bottled without fining or filtration.
- PRODUCTION:** 1,578 cases
- ANALYSIS:** Alcohol: 13.5% , TA 5.4, pH 3.7

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