

Stoller Vineyards

2007 SV 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 1920's through the 1980's, 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: Relying exclusively on fruit from the Dundee Hills property, this Chardonnay showcases the bright, pure fruit of our vineyard site. Baking spices, toasted almonds, apple, pear and hints of caramel define the aromatics. Elegant and silky on the palate with layers of ripe pear, vanilla and spice. This is a complex, elegant, food-friendly wine - a true Oregon Chardonnay.

HARVEST: 2007 was a cool growing season in Oregon. The fall was a patchwork of rain events mixed with dry cool days. Fruit was harvested prior to the rains, which resulted in nice ripe fruit with an excellent profile. The fruit for this bottling was picked on September 29th prior to the rains. This 2007 SV Estate Chardonnay consists solely of high-density (2600 vines/acre) Dijon clone material

WINEMAKING: The grapes were pressed whole cluster and the juice allowed to settle four days prior to being put to barrel for 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: Exclusively Estate fruit. Dijon clones 95, 96, 76

COOPERAGE: Barrel Fermented and aged in 35% new oak; 65% neutral;

BOTTLED: August, 2008

PRODUCTION: 623 cases 750 ml

ANALYSIS: Alcohol 14.3% by volume, pH 3.6, TA 5.1

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