

# Stoller Vineyards

## 2008 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.
- 2008 VINTAGE** 2008 was the ultimate cool climate vintage. The growing season started with bud break two weeks later than normal and with some apprehension given a frost. Fortunately, the vines were un-harmed and caught up to schedule by late summer. The weather was the next challenge: early October forecasts were for solid rain and the vines still needed some days to finish maturity. Luckily, nature cooperated and 2008 became a fantastic vintage -- cool, breezy and sunny days allowed all the hang time on the vine necessary to develop intense flavors and colors.
- DESCRIPTION:** Relying exclusively on grapes from our Dundee Hills property, our Estate Chardonnay showcases the bright, pure fruit of our vineyard site. Barrel fermented and aged in French oak, this is a complex, elegant, food-friendly wine --- a true Oregon Chardonnay.
- HARVEST:** The 2008 SV Estate Chardonnay consists solely of high-density (2600 vines/acre) Dijon clone material. The fruit for this bottling was hand picked on October 16th.
- WINEMAKING:** Upon arrival at the winery, the grapes were pressed whole cluster. After three days of cold settling, the barrels were gravity filled to begin a slow native fermentation. The wine completed 100% malo lactic fermentation. In early summer, the wine was transferred to blending tanks, cold stabilized and sterile filtered prior to bottling.
- SOURCE:** Exclusively Estate fruit. Dijon clones 76, 95, 96
- COOPERAGE:** Fermented and aged in 35% new oak; 65% neutral French Oak barrels
- BOTTLED:** July 2009
- PRODUCTION:** 725 cases 750 ml
- ANALYSIS:** Alcohol 13.5% by volume, pH 3.52, TA 6.2

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