

# Stoller Vineyards

## 2008 Estate Pinot Noir JV



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 - originally his family's turkey farm - in 1993 and in 2001 crafted the winery's inaugural Pinot Noir. Their vision of blending vineyard stewardship with environmental sustainability was recognized in 2006 when Stoller became the first LEED® certified winemaking facility in the U.S. attaining the rare Gold level certification. Their philosophy is to create a balanced wine from each individual vintage
DESCRIPTION:	This Pinot Noir reflects the cooler season with the elegance of ample acidity, complimenting a variety of cuisines. Crafted exclusively from estate fruit grown on the Dundee Hills property, this "Jeunes Vignes" (Junior Vines) bottling showcases the bright, pure fruit of the vineyard site. Beautifully ripe, brimming with sweet cherry and berry flavors coupled with earth and spice, the JV Estate is an elegant, spicy Pinot Noir.
HARVEST:	2008 was the ultimate cool climate vintage. The growing season started with some apprehension because a frost arrived just when bud break started., which was already 2-3 weeks later than normal. Fortunately the vines came out unharmed and caught up to schedule by late summer. The harvest weather forecast was the next challenge - the early October prediction was solid rain and the vines still needed some days to finish maturity. Luckily nature cooperated and 2008 became a fantastic vintage for the grapes. Harvest began on September 30 <sup>th</sup> and concluded on October 22 <sup>nd</sup> . The fruit selected for the JV Pinot Noir comes from their vineyard's newest plantings. Cool breezy and sunny days allowed the hang time on the vine necessary to develop intense flavors and colors.
FERMENTATION:	De-stemmed into steel fermentation tanks and cold soaked 7- 10 days before fermentation began. Approximately half was fermented with native yeasts; the remainder inoculated with various commercial yeast strains. After fermentation, the wine underwent secondary fermentation in barrel and aged 10 months prior to bottling.
COOPERAGE:	35% new oak, 65% neutral
SOURCE:	All Estate fruit. Clones, Dijon 115, 777, 667, Pommard, Wädenswil
BOTTLED:	July 2009
ANALYSIS:	Alcohol: 13.1%, TA 5.9gm/l, pH 3.60
PRODUCTION:	4,706 cases

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