Stoller
FAMILY ESTATE

2023
WILLAMETTE VALLEY
PINOT NOIR

SRP: $25

BRANDIED CHERRY
CEDAR
SOFT

APPELLATION
Willamette Valley, Oregon

VINEYARD COMPOSITION
A purposeful selection of sites across the Willamette Valley AVA that best represent the spirit, quality, and ethos of what has made this part of Oregon so special.

VARIETAL COMPOSITION
100% Pinot Noir

ÉLEVAGE
After a brief cold soak, these lots were fermented between 10-12 days before gently pressing off the skins. A careful selection of oak totaling no more than 20% offers an elegant framing for this expansive vintage.

HARVEST
September 2023

ALCOHOL
13%

BOTTLING
July 2024

pH
3.7

NOTES FROM THE WINEMAKER
This wine presents in the glass with a beautiful, deep crimson hue, while the nose is redolent with aromas of ripe red fruit, cedar, and earth. On the palate, notes of bramble and brandied cherry emerge. Supple tannins coat the mouth, revealing a clean, resolved structure as the wine moves seamlessly across the palate to a lush finish.

VINTAGE OVERVIEW
The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest, a challenge our vineyard and winemaking teams are fully equipped to handle. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.

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