

ADELSHEIM

2015 Stoller Vineyard Chardonnay

STOLLER VINEYARD

Planted in the 1990s, this 176-acre vineyard is situated at the south edge of the Dundee Hills American Viticultural Area (AVA). Its deep, basaltic-origin, clay-loam soils have proven to be well-situated for ripening the French clones of Chardonnay. Ranging in elevation from 300 to 600 feet above sea level, this vineyard has southeast to southwest exposure. Adelsheim has been purchasing Stoller Vineyard Chardonnay fruit since 1999.

WINEMAKING

The techniques we use to produce this wine are quite similar to those employed by the finest vintners in Burgundy. After picking the grapes by hand, we use a gentle bladder press to press the whole clusters, thereby separating the juice from the skin as quickly as possible. The wine was 100% barrel fermented in small French oak barrels (17% new). Sur lie aging for ten months allowed the Chardonnay and oak flavors to meld, and the tannins to elongate, thereby softening and rounding the wine. The first racking came at bottling time, when the final blend was assembled.

TASTING NOTES

Bartlett pear and gooseberry aromas in this wine lead the way to a sophisticated and focused palate, with zesty Meyer lemon notes and hints of honeysuckle, caramelized fruit, and hazelnut emerging as it develops. Worthy food pairings may include spicy Asian cuisine, halibut fillets, or charcuterie.

**Composition:**

100% Chardonnay

Farming:

LIVE certified

Aging:

Small French oak barrels,
17% new, 12 months

Harvest:

August 13, 2015

Bottled:

February 23, 2017

Alcohol & pH:

13.5% | 3.23

Production:

2015 cases (12 - 750ml bottles)
4 cases (Six - 1.5L bottles)