

Stoller

FAMILY ESTATE

When Bill and Cathy Stoller purchased the vineyard lands from a cousin in 1993, many considered it marginal farmland. But Bill recognized that the rocky, well-drained Jory soils, tight elevation band (300 to 650 feet) and southerly-sloped hillsides were ideal for growing wine grapes.

The Stollers were already involved in the wine world as co-owners of Chehalem. With the advice of Harry Peterson-Nedry (Chehalem co-owner), Patrice Rion (winemaker from Burgundy who has given us advice over the years), vineyard consultant Allen Holstein, and Joel Myers, they planted 10 acres each of Pinot Noir and Chardonnay.



Winemaker Meilssa Burr

Ever mindful of tradition, the Stollers took advantage of the experience of consulting viticulturalists, yet adapted many newer vineyard techniques to maximize the fruit quality. Things have gone better than they hoped — 176 plus acres have been converted to vines (mainly Pinot Noir) and their first release of Stoller Vineyard wines was fall of 2003.



Stoller Family Estate

Dundee Hills, Willamette Valley, Oregon

The Vineyard

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 1940s through the 1980s, the first 10 acres of Chardonnay and 10 acres of Pinot Noir were planted in 1996. The vineyard now has 176 acres under vine, the majority of which is planted to Pinot Noir.

Because they seek balance in their wines, **finding balance in the vineyard is of critical importance.** After all, this is where it all begins. By combining the wisdom, knowledge, and instincts of their people, they have found an important balance between new viticultural technologies and traditional vineyard practices.

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 wines.



Pinot Noir

Dundee Hills:

The Dundee Hills blend tends to be the largest each year. It is crafted in a fruit forward, balanced, accessible style, and released after 6-8 months of bottle aging. This wine is meant to be enjoyed now.

Reserve:

The Reserve showcases Stoller's older vines and is a wine that shows the fruit, earth, and complexity of Stoller vineyards. The Reserve is crafted to cellar well and is released after about 18 months of bottle aging, when they feel it is drinking well.

