

2008 Stoller Vineyard Pinot Noir

Tech Notes: 50 cases, or 2 barrels of 100% Dijon 667 Pinot Noir grown in the Dundee Hills at Stoller Vineyard. The grapes are sustainably farmed and hand harvested in the fields. When they arrive in the winery they are hand sorted into small 1.5 ton fermenters, cold soaked for 6 days until native ferment begins. The wine is pressed off when dry and aged in French oak barrels for a total of 18 months, the first 9 months in once filled Sirugue barrels, sur lie, and the final 9 months off the lees in completely neutral barrels. Once in bottle the wine rests 1 year before release.

Winemakers Tasting Notes: At Boedecker Cellars we ferment and age every vineyard, and every vineyard block separately, we want to let the unique qualities from each site express themselves. At the time of bottling, we taste all the barrels in one weekend, blind so as not to influence ourselves through expectations. And each year the silky textured, elegant and delicate red fruit of the Stoller Vineyard stands out for both winemakers. We bottle 50 cases, only 2 barrels, which are the best of the best in our cellar.



Reviews for the 2007 Stoller Vineyard Pinot Noir:

Stephen Tanzer's International Wine Cellar 91 "Vivid red. Fresh red berries, candied cherry and flowers on the nose, with a suave spicy quality gaining strength with air. Silky in texture and appealingly sweet, with nicely concentrated red fruit flavors and no rough edges. Finishes juicy and refreshingly brisk, with lingering notes of raspberry and flowers. Delicious now but balanced to age."

Robert Parker's Wine Advocate 91 "The 2007 Stoller Vineyard has a lovely aromatic array of cedar, rose petal, spice box, incense, cherry and raspberry. Velvety, medium-bodied, and elegant, this concentrated effort has no hard edges. It, too can be enjoyed through 2017."