



FACT SHEET

Winery Overview

Stoller Vineyards, located in Oregon's Willamette Valley in the Dundee Hills AVA, uniquely offers world-class wines and genuine hospitality in a stunning setting. Owners Bill and Cathy Stoller purchased the nearly 400 acre property, which was originally his family's turkey farm, in 1993 and crafted the winery's inaugural Pinot Noir in 2001. Their vision of innovation blending vineyard stewardship with environmental sustainability was recognized in 2006 when Stoller became the first LEED certified winemaking facility in the United States attaining the rare Gold level certification. Today, the winery features panoramic views including Mt. Hood, ample outdoor space for relaxing with a picnic or playing disc golf, and guest houses available for rent. Stoller is LIVE (Low Input Viticulture and Enology) and Salmon-Safe certified. www.stollervineyards.com

Company Background & Management

Bill Stoller was born on the winery property and raised on the family's second turkey farm just two miles away. He founded Express Employment Professionals (EEP), a Tualatin based staffing company, in 1983. Over the last two decades, Bill and his wife, Cathy, grew the local franchise business to the largest in Oregon. Concurrently, he and a business partner based in Oklahoma City built the franchising side of the business to one of the largest privately held staffing companies in the world with 600 offices in four countries.

Given combined loves of wine and business, the Stollers became co-owners of Chehalem in 1993. Soon after, Bill's family property became available and they decided to purchase the land given its great vineyard potential with rocky, well-drained Jory soils, an elevation band (300 to 650 feet) ideal for grape production, and its southern aspect. Today, the Stollers manage a talented 10-person winery team with the same core values guiding their success at EEP – strong vision and leadership, innovation and dedication to world-class quality.



Winemaker Melissa Burr

Melissa was raised in the Willamette Valley and, after completing her BS degree, studied winemaking at Chemeketa College and fermentation science at Oregon State University. She came to Stoller in 2003 after working as a harvest hand at several local wineries and as the production winemaker at Cooper Mountain for three harvests. Melissa enjoys the creative and natural process of winemaking and has earned Stoller high marks by *Wine Advocate* and *Wine Spectator*, a "Top 100" rating in *Wine & Spirits* for the winery's flagship SV Pinot Noir.



Estate Wines

Junior Vines (JV): Chardonnay (\$20) | Pinot Noir (\$25) | Rosé* (\$20)

Stoller Vineyard (SV): Chardonnay (\$28) | Pinot Noir (\$40)

Cathy's Reserve Pinot Noir (\$100)

*Estate Exclusives: Riesling (\$25) | Tempranillo (\$25)

**wines sold only in tasting room and to club members*

Estate Vineyard

The Stoller vineyard comprises nearly 400 acres, 176 of which are planted to vines. Clonal selection in the individual blocks includes the Oregon Pinot Noir standbys, Pommard and Wadenswil, as well as a selection of Dijon clones 113, 114, 115, 667, and 777, and Chardonnay clones 76,95, and 96.



Winery Design & Hours

The Stoller winery was designed by Ernest Munch, a Portland-based specialist in environmentally-inspired architecture. The facility blends traditional gravity flow winemaking with energy efficient systems to preserve the quality of the fruit and reduce negative environmental impact. www.ermunch.com

The winery is open daily for visitors from 11am to 5pm.

STOLLER VINEYARDS • 16161 NE McDougall Road • Dayton, Oregon 97114

Phone: 503.864.3404 • www.stollervineyards.com