



— COMBE — CHENIN BLANC

CUVEE OTTO
Stolpman Vineyards
Ballard Canyon
2019



BACKGROUND

Pete Stolpman's esoteric collaboration is labeled "Combe" referring to the French word for a small sheltered valley within a vineyard.

Jessica Stolpman gave birth to Otto Reynard Stolpman on the evening of July 5, 2019 after a mad dash over the mountain to Cottage Hospital in Santa Barbara. Minutes after Otto came into this world, an earthquake rocked the building – quite an entrance. We previously named the "reserve" Chenin Blanc for Otto's older brother, August, who was born in 2017. This will be the last barrel selection Chenin Blanc as we plan to only make one Combe Chenin Blanc going forward, but these wines will age for decades – hopefully Auggie and Otto will be as proud of them as we are!



TECH

VINEYARD COMPONENTS Block 4 Chenin Blanc	COOPERAGES & ELEVAGE Aged 20 months in second-fill 330L French Cigar
VARIETAL BLEND 100% Chenin Blanc	RELEASE DATE September 2021
VINIFICATION Crushed & Free Juice Drained	HARVEST DATE September 9, 2019
FINAL ANALYSIS alcohol: 12.3%	TOTAL PRODUCTION 30 cases
VATTING/FERMENTATION Fermented in second-fill and neutral 330L French Cigar	

AT THE WINERY

Cuvee Otto represents our favorite barrel (in this case an elongated "Cigar" barrel) from the Chenin Blanc vintage. Cuvee Otto comes only from the free-run portion that drained prior to pressing, and only from the first pass through the vines when La Cuadrilla cherry-picked only the yellow clusters for more concentrated flavor.

We leave the wine evolving in barrel for months longer than the normal cuvee for further integration and flesh in the mouth.

SENSORY

coming soon