



# — COMBE — PET'NAT TROUSSEAU

Stolpman Vineyards  
Ballard Canyon  
2019



## BACKGROUND

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

Sometime around 2010, Pete became convinced of the great potential for the pale red Trousseau grape on the Limestone soils of Stolpman Vineyards. We decided to make a light red Trousseau and a Trousseau Pet'Nat.

The first vintage for the Trousseau wines was 2014, and we now have 3.5 acres planted to the varietal. Our 1.5 acres of Chenin began producing in 2016. The tiny first crop of Mondeuse made it into the 2019 Vin Gris and should make up the majority of this delicious dark pink wine in 2020.

We continue to propagate Poulsard and Savagnin and we hope to start seeing fruit within a few years. Savagnin will be planted more widely while we will wait to taste our experimental block of Poulsard before further commitment.



## TECH

**VINEYARD COMPONENTS**  
Block 5 Trousseau

**VARIETAL BLEND**  
100% Trousseau

**VINIFICATION**  
crushed then very gently pressed

**FINAL ANALYSIS**  
alcohol: 11%

**VATTING/FERMENTATION**  
Stainless Steel until 1.2 Brix, then  
bottled and sealed under crown-cap

**COOPERAGES & ELEVAGE**  
Disgorged in March,  
re-crown-capped

**RELEASE DATE**  
May 2020

**HARVEST DATE**  
August 28 2019

**TOTAL PRODUCTION**  
200 cases



## TASTING & TECH

### AT THE WINERY

For the second year in a row, the Trousseau destined for Pet'Nat was the first fruit to be harvested from the vineyard and the only pick in August. The fruit was transferred overnight up to the Maestro Michael Cruse's sparkling facility in Petaluma. The wine fermented towards dryness and was placed into bottle under crown-cap with a touch of natural sugar remaining. The fermentation that finished in bottle creates the bubble.

An important note, Michael disgorges each bottle, removing any solid yeast material and lees from the bottle, and refills it – prior to bottling. This step ensures a consistent and elegant pressure and head.

### SENSORY

A fine, tingly mousse- tiny bubbles that linger up the glass. The wine's pale straw color and Champagne-like head make it hard to believe these grapes were picked from the same vines as the funky fun Trousseau Red. While totally unique to the New World, this bubbly deliciously fits the bill for any occasion demanding a sparkling wine.