



# — COMBE — TROUSSEAU

Stolpman Vineyards  
Ballard Canyon  
2014



## BACKGROUND

In 2013 we took the plunge. La Cuadrilla grafted just one acre of Trousseau in Block 3 of Stolpman Vineyards. In the moderate year of 2014, a healthy crop grew and we decided to split production between a still red wine and a naturally sparkling Petillant Naturel.

The vines' lineage traces back to the Eastern French Border Region of Jura – a region often compared to Burgundy. Trousseau is also known as BASTARDO. As badass as the name sounds, the wine is light on its feet, as even the Noir is a pinkish red color and transparent.



## TECH

VINEYARD COMPONENTS  
Block 3

VARIETAL BLEND  
100% Trousseau

VINIFICATION  
open top concrete fermenters

FINAL ANALYSIS  
alcohol: 13%

VATTING/FERMENTATION  
75% whole cluster in concrete, 25%  
destemmed in stainless steel

COOPERAGES & ELEVAGE  
concrete storage tank for elevage,  
no oak

RELEASE DATE  
April 2015

BOTTLED DATE  
late August 2014

TOTAL PRODUCTION  
280 cases



## TASTING & TECH

A naturally light, nuanced varietal, delicate and sensitive, would excel on a Limestone hill in a climate with an average humidity of 5%. Combined with La Cuadrilla's meticulous vine-training and picking techniques - we have an exceptional wine on our hands.

In the cellar, the Trousseau was fermented in open-top concrete tanks (75% whole-cluster). After fermentation, the wine was aged in a closed concrete tank till the spring (never seeing oak). The wine was fermented and aged without any addition of sulfur dioxide.

Vibrant, pale, cherry red in color. An intoxicating nose with red cherry pie, rhubarb and orange zest. In the mouth, the wine has soft and silky texture with loads of red fruits.

Combe Trousseau Noir is allocated to restaurants for April Release. A portion of production is pre-sold to consumers in February via Stolpman Vineyards.