



# — COMBE — PET'NAT 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  
stainless steel & in bottle

FINAL ANALYSIS  
alcohol: 11.1%

VATTING/FERMENTATION  
12 days in stainless steel before  
bottling under crown cap

COOPERAGES & ELEVAGE  
riddled & recapped in February &  
March 2015

RELEASE DATE  
April 2015

BOTTLED DATE  
late August 2014

TOTAL PRODUCTION  
80 cases



## TASTING & TECH

This is the first sparkling wine to be made at Stolpman Vineyards. Petillant Naturel (naturally sparkling wine) is a process when secondary fermentation takes place in the bottle with the natural sugar of the juice (with no added sugar).

Cuadrilla picked about a ton and half of Trousseau two weeks earlier than the rest of the crop. The fruit was crushed and macerated for a couple hours before being pressed using a gentle Champagne cycle. The juice settled over night before being racked to tank to undergo Primary (native) fermentation. After twelve days the fermentation was arrested at around 1-1.5 brix.

The juice is then bottled under a crown cap, and the secondary fermentation is completed in bottle. In the spring, the bottles were riddled, disgorged (The process that removes solid particles) and finished under crown cap.

The bottled wine boasts of flavors of shaved red apples, cinnamon, and a pop of pineapple. Soft and creamy bubbles.