



— COMBE — PET'NAT TROUSSEAU

Stolpman Vineyards
Ballard Canyon
2017



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 only Pet'Nat of Trousseau in the world). The first vintage was 2014, and we now have 2.3 acres of Trousseau planted. Next, we decided to plant Chenin Blanc, and the 1.5 acres we grafted gave us our first wine in 2016. In 2017 a .5 acre block of Gamay came online, most likely to be blended with Trousseau.

We planted Poulsard, Savignin, Granget, and Mondeuse in experimental trial quantities in 2017.



TECH

VINEYARD COMPONENTS

Block 3 Trousseau

VARIETAL BLEND

100% Trousseau

VINIFICATION

Native fermentation in stainless steel

FINAL ANALYSIS

alcohol: 11.5%

VATTING/FERMENTATION

crushed & pressed, fermented to 1.2 brix & then bottled under crown-cap

COOPERAGES & ELEVAGE

Disgorged in March, re-crown-capped

RELEASE DATE

May 2018

HARVEST DATE

August 17, 2017

TOTAL PRODUCTION

345 six -packs



TASTING & TECH

Crushed, pressed, and fermented down to 1.2 brix, the wine was then bottled under crown-cap to finish fermenting. Fermentation within the bottle naturally creates the desired carbon dioxide bubble. In March we disgorge – or remove the yeast sediment – from each bottle, and replace the crown cap.

A delicate fruit profile, gentle pressing, and careful disgorgement all combine to create a finely finessed sparkling wine atypical in the world of Pet'Nat. The wine is clear with the light straw hue of a Blanc de Blanc Champagne. Developed, nuanced flavors emerge from the tiny, yet firm bubbles on the nose. In the mouth, the wine possesses the expected refreshing pop, but delivers more luxurious textures through the mid palate and finish.