

STOLPMAN

≠ Estate, So Fresh, Combe ≠

CHENIN BLANC 2020

TECH

VINEYARD COMPONENTS

block 4 Chenin Blanc

VARIETAL BLEND

100% Chenin Blanc

VINIFICATION

De-stemmed and pressed directly into neutral white wine 500L French Ermitage Puncheons for a one week fermentation

FINAL ANALYSIS

alcohol: 12.5%

VATTING/FERMENTATION

Fermentation on lees

COOPERAGES & ELEVAGE

Racked back into neutral white wine 500L Ermitage Puncheons for 10 months

RELEASE DATE

September 2021

HARVEST DATE

September 18, 2020

TOTAL PRODUCTION

390 cases

BACKGROUND

Rajat Parr acquired highly sought-after, old-vine, pre-clonal Chenin Blanc material from Tegan Passalacqua that we grafted in 2017. From his travels throughout the Loire, Rajat believes that grapes from the best strains of Chenin Blanc must turn yellow before they are harvested. When the grapes yellow, they grant the finished wine substance, layered texture, and richness. Chenin blanc harvested still green creates leaner wines more akin to Sauvignon Blanc.

To master the perfect combination of richness and balancing acidity, Ruben Solorzano directs La Cuadrilla to harvest individual clusters as soon as they yellow, leaving grapes still green for subsequent hand-harvesting passes.

Since 2017, we have made the Chenin Blanc with Rajat Parr for our partnership brand, Combe. For Combe, Rajat prefers Chenin made in a highly reductive style, requiring longer barrel age and a flint, gun-smoke element on the nose and palate that further frames the wine for long-term aging.

The 2020 debut vintage of Stolpman-labeled Chenin Blanc offers a more classic, user-friendly version of Chenin Blanc that is easily enjoyed upon release.

SENSORY

Pale straw in color with an inviting perfume topped with golden apples and lemon meringue. Up front crunchiness and spice plays with a supple decadence creating a beautiful “middle-ground” of white wine. Crisp, high-toned and quenching yet super layered, even big, with substantial fruitiness above restrained minerals.