

Combe Chenin Blanc

Stolpman Vineyards
Ballard Canyon
2021

100% Chenin Blanc
140 case production

Background

Pete Stolpman and Rajat Parr's Esoteric Partnership "Combe" means a "small sheltered valley within a vineyard" in French.

Rajat was inspired to plant Chenin Blanc while traversing the Limestone hills of the Loire River Valley writing his book, The Atlas of Taste. Interviews with Loire winemakers taught Raj that in order to make rich and substantial Chenin Blanc, one must wait until the grapes turn from green to yellow. He exhaustively searched throughout California for Chenin Blanc that yellowed, and finally found an old-vine site where winemaker Tegan Passalacqua reported the grapes turned color.

Vineyard

Components
Block 4 Chenin Blanc

Harvest Date
September 1-5

Winery

Vinification
Pressed then settled in stainless steel tank for 1 day before being transferred to 500L Puncheon

Vatting/Fermentation
Native fermentation in neutral barrel

Cooperages & Elevage
Aged 15 months in neutral 500L French Ermitage Vache Forest Puncheon

Sensory

Deep straw yellow bordering on a golden hue. Honeysuckle and lemon with taut minerality. Marcona Almond from start to finish. The bright mineral note and acidity beams through with golden light and expressive liveliness. A seriously delicious white wine now and for the next 20 years with a yumminess quotient of lemon meringue and banana foster.

13.5% Alc by Vol.

Combe