

STOLPMAN

SAUVIGNON BLANC

100% Sauvignon Blanc
5100 cases produced



It's All About the Limestone!

The great Sauvignon Blanc vineyards of the Loire Valley lie on white rock, so we decided to plant an experimental 2 acre block on our Limestone outcropping back in 1999. After selling the grapes to other winemakers for a few years, Stolpman bottled its first Sauvignon Blanc from the 2008 vintage. We fell in love with the wine and have since grafted and own-rooted 8 more acres. After a few years of selling out before summer, for the first time in 2023, we augmented our Estate fruit with a few of Ruben Solorzano's other vineyards. Upon tasting the beautifully balanced magic of the 2023, we feel likely that this blending shall continue! For those that miss the purity of the estate fruit, a couple hundred cases off of the own-rooted Sauvignon Blanc block are being held for an unfiltered version after a couple months longer in barrel.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. 2023 turned out to be the latest harvest since 2011, and the slow, even sugar accumulation and phenolic ripening delivered a great vintage.

Ultra-aromatic sauv blanc zest and green apple blasting out of the glass. Complimented by touches of firm pear and a surge of lemon-lime, even tangerine citrus. One-Two-Three steps on the palate with acid leading, followed by mid palate weight, and closing with the quick return of quenching acidity. Packed into the crisp, light body, salinity and a subtle richness create a righteous, classically serious Sauvignon Blanc. From the powerhouse nose, through the body, and the lasting finish, the 2023 shows off Santa Barbara's sun-kissed intensity. With air, Golden State hay emerges, making a case for the nobility of Cali Sauvignon Blanc.

Vintage 2023

Region Santa Barbara County

Components 70% Stolpman Estate, 30% Ruben Solorzano's vineyards in Happy Canyon, Los Olivos, and Los Alamos

Harvest Date September 19-26

Vinification : Immediately pressed prior to native fermentation

Vatting/Fermentation
Stainless Steel

Cooperage & Elevage 60% Neutral 500L French Oak Puncheons, 40% Stainless Steel both for 3 months

12.5% Alc by Vol

≠ Estate, So Fresh, Combe ≠

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