

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SOFRESH

100% CHENIN BLANC
BALLARD CANYON
'PET'NAT'
2021

TECHNICAL

VINEYARD COMPONENTS

block 4 chenin blanc

VARIETAL BLEND

100% chenin blanc

VINIFICATION

native fermentation in stainless steel down to 1.2 brix.
Bottled under crown cap to finish fermentation for natural
bubble

FINAL ANALYSIS

alcohol: 11.5%

VATTING/FERMENTATION

aged on the lees in bottle for 10 months

COOPERAGES & ELEVAGE

disgorged in August of 2022

RELEASE DATE

November 2022

HARVEST DATE

September 15 2021

TOTAL PRODUCTION

260 cases

VINTAGE

A cold spring led to a moderate summer without significant heat spikes through harvest. Overall, 2021 harvest arrived late, giving even the traditionally early-picked grapes longer time on the vine to develop nuanced flavor. The absence of heat waves in 2021 allowed for retention of striking acidity.

SENSORY

Aromas of lemon-lime and lemon meringue kissed with riper tropical fruit and sour apple candy. Up front fizz brings crunch and crispness. The acidity brings laser beam focus through the floating texture of the fine bubble bead. Soft poach pear complimented by the pervasive lemon zest.

AT THE WINERY

For Pet'Nat, we watch the sugar and acid levels carefully to make sure the sparkling wine comes out delicate and floral, with bright, refreshing acidity.

In August, Michael Cruse of Ultramarine in Petaluma, put his sparkling wine technology to work disgorging, removing any leftover yeast and solids, and then refilling and re-capping each bottle to deliver a consistent, evenly sparkling wine.