

STOLPMAN VINEYARDS

BALLARD CANYON

ROUSSANNE 2014

TECH

VINEYARD COMPONENTS

Blocks 3 & 7

VARIETAL BLEND

88% Roussanne, 12% Chardonnay

FINAL ANALYSIS

alcohol: 13%

VINIFICATION

fermented entirely in new Ermitage 500L,
fruit crushed & then pressed

VATTING/FERMENTATION

30+ days

COOPERAGES & ELEVAGE

100% new Ermitage 500L puncheon
fermentation & elevage, bottled unfiltered

RELEASE DATE

April 2016

HARVEST DATE

September 30, 2014

TOTAL PRODUCTION

1200 cases

2434 ALAMO PINTADO AVE - PO BOX 488
LOS OLIVOS CA 93441 USA
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WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

La Cuadrilla combs the three mature Roussanne blocks of Stolpman Vineyards. Focused and meticulous through all eighteen acres, we pull leaves and hand rotate each grape cluster by hand. Then, only the perfectly golden-tan "Rousse" colored bunches are harvested each day, with return passes made for stragglers.

The French named the grape "Roussanne" after the elusive rust color that develops late in the year, usually not until November. For Ruben, the color's appearance is the most important indicator of ripeness – sugar concentration playing a lesser role.

Cold nights and limestone ensure the Roussanne retains balance even as we approach the Thanksgiving holiday. Our intense Santa Barbara sun and the absence of harvest-time rain combine to ensure the grapes taste fresh and vibrant.

We harvest two small blocks of Chardonnay intentionally early, in order to freshen the wine with lively acidity.

VINTAGE

The past three vintages of dry, moderately warm weather have seen our Roussanne program hit new heights. The 2014 might trump the glorious 2013, as it already tastes just as fleshy and rich.

Because of the viscosity of the warm vintage, we exercised the option to blend zesty high-acid Chardonnay into the 2014 Estate Roussanne.

AT THE WINERY

We crushed the Roussanne fruit and lightly pressed the juice directly into new 500L French Ermitage puncheons where the wine fermented and rested until it was bottled unfiltered. Unlike in 2013, we exercised the option to blend a small amount of Chardonnay into the cuvée. The chardonnay lifts the coating white wine with a pop of freshness on the finish.

SENSORY

A voluptuously rich, full-bodied white wine. The 2014 Roussanne remains bright and lively thanks to relatively high acid. Like our 2014 reds, the Roussanne is exceedingly approachable now, or cellar it two to five years for an even more luxuriously rich profile.

A creamy mouthfeel with a bouquet of white flower, lemon meringue, and sweet cedar. Pair it with Sushi, Ramen, or Pho!