

# STOLPMAN VINEYARDS

BALLARD CANYON

## SAUVIGNON *Blanc* 2016

### TECH

#### VINEYARD COMPONENTS

blocks 5 & 8

#### VARIETAL BLEND

100% Sauvignon Blanc

#### VINIFICATION

crushed & immediately pressed

#### FINAL ANALYSIS

alcohol: 12.5%

#### VATTING/FERMENTATION

native fermentation in 70% stainless steel, 30%  
neutral french 500L puncheon

#### COOPERAGES & ELEVAGE

3.5 months in 70% stainless steel, 30% neutral  
french 500L puncheon

#### RELEASE DATE

April 2017

#### HARVEST DATE

August 22-25, 2016

#### TOTAL PRODUCTION

2500 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

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## NOTES

### BACKGROUND

Tom Stolpman decided to plant our original 2 acres of Sauvignon Blanc because of our Limestone Soils. The great Sauvignon Blanc vineyards of the Loire Valley lie on white rock, so it seemed worth a shot. After selling the crop for a few vintages, Stolpman bottled its first Sauvignon Blanc from the 2008 vintage and we have since planted an additional 7 acres.

Sauvignon Blanc serves as the perfect counter to our flagship white varietal, Roussanne, of which we have 18 acres planted. For all of Roussanne's rich opulence, we want our Sauvignon Blanc to be light-bodied and refreshing.

### VINTAGE

2016 brought moderate daytime temperatures and cold nights. We harvested Sauvignon Blanc well before September heat events.

While yields were healthy in 2016, Sauvignon Blanc averaged around 4 tons per acre, which is considered extremely conservative in the greater world of Sauvignon Blanc. The low yields lend texture and flavor complexity.

### AT THE WINERY

Following the success of the 2015 Sauvignon Blanc cuvee, we decided to ferment and age a significant portion of the fruit in Neutral Oak. The wood aging gives more depth and a softer edge to the crisp, bright wine.

### SENSORY

Crisp, yet smooth and already enticingly pleasurable, the 2016 Sauvignon Blanc fits the bill for a fresh, pure-driven white. Over the coming months after release, the Sauvignon Blanc gains further weight and texture, with Limestone-driven chalk beginning to shine through the wine's fruit purity. For now, a primary spectrum of meyer lemon, fresh lemonade, and lemon custard shine in a concentrated yet softly balanced body. Surely the ultimate Ceviche wine.