

STOLPMAN VINEYARDS

BALLARD CANYON

SAUVIGNON *Blanc* 2018

TECH

VINEYARD COMPONENTS

Block 5,8 Sauvignon Blanc

VARIETAL BLEND

100% Sauvignon Blanc

VINIFICATION

Pressed to settling tank

FINAL ANALYSIS

alcohol: 13%

VATTING/FERMENTATION

3 week cold native fermentation in 60%
Stainless Steel, 40% Neutral French Ermitage
500L Puncheon

COOPERAGES & ELEVAGE

60% Stainless Steel, 40% Neutral French
Ermitage 500L Puncheon for 4 months

RELEASE DATE

April 2019

HARVEST DATE

September 14-28, October 22 2018

TOTAL PRODUCTION

4200 cases

2434 ALAMO PINTADO AVE - PO BOX 488
LOS OLIVOS CA 93441 USA
TEL. 1 805 688 0400

WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

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. After selling the crop for a few vintages, Stolpman bottled its first Sauvignon Blanc from the 2008 vintage. We fell in love with the wine and have since planted 8 more acres.

We take great pride in treating our Sauvignon Blanc like every other varietal in the vineyard. We withhold irrigation to ensure concentration of flavor and interesting textures.

VINTAGE

Heat spikes define vintages in Santa Barbara County. We are blessed to farm without fear of rain, rot, hail, and humidity. In 2018 the only heat wave we suffered through arrived so early, on July 7; that it didn't impact the fruit ripening or quality. The summer turned into a moderate, steady, dream year when acids hung high as sugar slowly accumulated and intense, nuanced flavor developed.

With sugars slowly climbing and grapes getting more and more delicious, we took full advantage of the cool 2018 harvest conditions. We began picking for high acid, energetic components at 20 brix on September 14th and continued harvesting small amounts for a full two weeks. We left about 10% of the crop hanging an additional month until we finally picked for richness and depth on October 22 at 23.5 brix..

SENSORY

The combination of long hang-time; wide breadth in ripeness; and slow, cold fermentations; all create a uniquely delicious Sauv Blanc. Typical Stolpman Sauv Blanc notes of citrus and hay give way to lush passion fruit, pear, and green apple. The low-yields drive round, mouth-filling tactile layers that marry with the fresh pop of acid on the finish.