

SO FRESH

UNFILTERED

100% Sauvignon Blanc

290 cases produced



Cloudy & Unfiltered Sauvy B.

I'll never forget the first time I tasted cloudy Sauvignon Blanc as it fermented in the winery. It was the 2008 vintage, and the wine tasted rich and creamy, yet zingy and refreshing. I immediately asked "why can't we bottle this?"

The only answer was, "Sauvignon Blanc drinkers want transparent, clear Sauvy B!" Filtering the wine for clarity delivers a light, crisp beverage that is widely associated with the varietal but so different than the magical glass I tasted out of the fermenting tank!

After bottling just 100 cases of Unfiltered Sauvignon Blanc in 2022, we couldn't be more excited for the 2nd release. Once again, we chose the lowest yielding, own-rooted (not grafted on vigorous root stock) Sauvignon Blanc block for even more flavor concentration and richness. Meant to drink fresh to simulate what we love so much in the winery, the wine is deep enough that it will age and develop over the next decade, just with a bit of sediment at the bottom of the bottle!

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. Sauvignon Blanc is typically one of our very first varietals to ripen, and in 2023, we harvested it September 19-23, almost a full month behind a typical vintage.

Guava, orange zest, lemonade on a hot parched day. A ripe tropical wave of candied pineapple. Milky, even creamy, mouth-filling and coating beneath the citrus spray tingle. A touch of spice, mineral and salinity bring home a subtle nod that this is indeed Sauvignon Blanc, but such a departure from the norm. We are absolutely obsessed with this wine and we look forward to designating the entirety of our own-rooted Sauvignon Blanc block to this cuvee.

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 5
own-rooted Sauvignon Blanc

Farming CCOF Organic
Certified & Demeter Biodynam-
ic Certified

Harvest Date September 19

Vinification Immediately
pressed

Vatting/Fermentation Native
fermentation in neutral French
500L Vache Forest puncheons

Cooperage & Elevage Aged 4
months in 500L Puncheons
before being racked to bottling
tank in mid-January

12.5% Alc by Vol

Serve chilled

STOLPMAN VINEYARDS

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