



Stolpman Vineyards "Uni"

TECH

VINEYARD COMPONENTS

Stolpman Vineyards Block 3 Roussanne w/a
portion of Block 4 & 7 (older vines)
Block 3 Chardonnay

VARIETAL BLEND

67% Roussanne, 33% Chardonnay

FINAL ANALYSIS

alcohol: 12%

VINIFICATION

crushed (de-stemmed) and soaked on skins
for 24 hours. Pressed into 500L Oak
Puncheons

VATTING/FERMENTATION

Native Fermentation in 500L French Oak
Puncheons, 80% new, 20% 2nd or 3rd use
(equivalent of 36% new oak in terms for
typical (smaller) barrique

ELEVAGE

Aged 9 months in oak Puncheon during
which malolactic fermentation naturally
occurs. Racked into bottling tank and lees
stirred immediately prior to bottling for
cloudy appearance

HARVEST DATE

October 12-27 2016

NOTES

BACKGROUND

2016 Uni White delivers the unique creamy texture of a nigori sake with delicate savoriness that pairs perfectly with seafood. In fact, we think it is the perfect pairing with our local Santa Barbara Sea Urchin known as Uni in Japan.

Roussanne - perhaps the richest, most decadent white grape in the world - becomes even more amplified on the Limestone soils of our Santa Barbara County vineyard. Our moderate weather and southerly latitude creates one of the longest growing seasons in the world of wine. We typically harvest Roussanne - a historically slow ripening varietal - in late October, even into November. We pick over a two week period, carefully selecting the perfectly gold "Rousse" grapes. The meticulous harvesting comes on top of a ton of work babying the vines - including leafing any shade away from the clusters, and hand-rotating the clusters on the vine once the exterior-facing side turns gold.

The addition of crisp, mineral-driven early-harvested Chardonnay lifts the Roussanne up - giving it bright savory notes.

AT THE WINERY

Head winemaker Kyle Knapp delivered the final touch to this wine. I'll never forget walking into the winery and he had two glasses perched on separate barrels - one - a clear golden hue - and the other with a more yellow, fine translucent glowing mist. The latter had all the delicate flavor of the clear glass, but the rich texture had an additional coat through the mouth - it immediately took my brain to the taste and sensation of our local urchin. It turned out, Kyle had stirred the fine lees of one barrel as an experiment, and we ended up stirring the entire lot and bottling unfiltered.