



Stolpman Vineyards "Uni"

2019 TECH

VINEYARD COMPONENTS

Block 3 Roussanne and Chardonnay

VARIETAL BLEND

70% Roussanne, 30% Chardonnay

FINAL ANALYSIS

alcohol: 13%

VINIFICATION

Whole-bunch crushed, 2 hours skin contact

VATTING/FERMENTATION

Native fermentation in neutral 500L French puncheons

COOPERAGE & ELEVAGE

10 months in neutral 500L French oak puncheons

HARVEST DATE

October 1 2019

RELEASE DATE

October 2020

TOTAL PRODUCTION

420 cases

BACKGROUND

Roussanne might be the richest, most decadent white grape in the world of wine. Ripe fruit intensity, and a coating, thick mid-palate deliver a hedonistic "wow" factor not often found in white wines.

Because Roussanne spends months ripening on the vine, slowly developing its signature flavor concentration, the tart acidity of the grape often dwindles by harvest time. At Stolpman, we decided zesty Chardonnay would be the perfect blending compliment. The Chardonnay lends a structured back-bone that refreshes the palate once the Roussanne's up-front wave of flavor ebbs.

Tasting the potential blend, we fell in love. The wine delivered such intensity, but, thanks to the Chardonnay, the refrained elegance of a fine wine. Apart from the inviting flavor profile – orange blossom, honeysuckle, meyer lemon – we became obsessed with the wine's texture. Bound within the creaminess lay a world of jasmine, tropical guava, pear and marzipan. Unanimously, we voted to capture the magic as is, without fining, filtration, or any other settling – we wanted to bottle the slightly hazy "nigori style" profile without stripping anything away.

The sum total of Uni White = Roussanne's flavor intensity + rich mouth-filling unfiltered texture + the zip of Chardonnay >>> combine to create a unique wine that can pair with a variety of dishes. Like an unfiltered Sake, Uni White's textures highlight the delicate, pristine notes of raw fish. Its boldness also stands up to more intense proteins, even red meats.

VINTAGE

2019 combines richness and intensity with high-toned energy from ideally moderate weather. Fruit hung long into autumn achieving ripeness while retaining unprecedented levels of acidity. This combination proved especially impactful for the late ripening Roussanne that often loses acidity as we wait for it to tan. The resulting Uni White shows honeysuckle in spades while carrying crispness enhanced by the addition of well-structured chardonnay.

AT THE WINERY

Winemaker Kyle Knapp's baby – he came up with idea of adding an additional tactile layer to this blend by leaving it hazy and unfiltered. In tasting the cleanly racked, clear lot versus the cloudy, stirred lot – we all agreed that the latter proved more compelling, luxurious, and maybe even sensual.

SENSORY

Honeysuckle balanced by intensely exotic tropical fruit and tangerine citrus. In the mouth the texture seems to possess round curves. Sublimely balanced for such a thick, rich wine as a floral hop component lifts up the finish. The slight cloudiness of the "nigori" style unfiltered, lees-stirred wine brings an intriguing fizzy pear texture.