

STOLPMAN

≠ Estate, So Fresh, Combe ≠

VIOGNIER 2019

TECH

VINEYARD COMPONENTS

block 4 Viognier

VARIETAL BLEND

100% Viognier

VINIFICATION

Crushed and Pressed immediately, no sulfur added through fermentation

FINAL ANALYSIS

alcohol: 13.5%

VATTING/FERMENTATION

50% stainless steel tank, 50% neutral French 500L oak puncheons

COOPERAGES & ELEVAGE

11 months in 50% Neutral French Oak 500L Puncheon / 50% Stainless Steel

RELEASE DATE

October 2020

HARVEST DATE

September 17 2019

TOTAL PRODUCTION

200 cases

BACKGROUND

Initially planted to co-ferment Viognier with Syrah, Viognier has become a quiet favorite with the wine club. With only a few acres planted, the wine seldom makes it out into the world of distribution and sells out upon release.

Like all of our wines at Stolpman, we aim to harvest Viognier for a bright, fresh, and energetic profile.

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial Expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018.

AT THE WINERY

The 2019 Viognier is another classic. 50% neutral oak aging for texture, 50% stainless steel for freshness.

SENSORY

Asian pear flesh backed by subtle oak notes tucked within this bright, crunchy and refreshing white wine.