



# — COMBE — Trousseau

Stolpman Vineyards  
Ballard Canyon  
2015



## BACKGROUND

In 2013 we took the plunge and La Cuadrilla grafted just one acre of Trousseau in Block 3 of Stolpman Vineyards. The healthy vintage of 2014 gave us soft and approachable wines with touches of intriguing character. In 2015, an unusually cold and windy spring reduced yields by over 50% leading to sharper, more intense wines.

The vines' lineage traces back to the Eastern French Border Region of Jura – a region often compared to Burgundy. Trousseau is also known as BASTARDO. As badass as the name sounds, the wine is light on its feet, as even the Noir is a pinkish red color and transparent.



## TECH

VINEYARD COMPONENTS Block 3	COOPERAGES & ELEVAGE Neutral French Oak
VARIETAL BLEND 100% Trousseau	RELEASE DATE August 2016
VINIFICATION open top concrete fermenters	BOTTLED DATE July 2016
FINAL ANALYSIS alcohol: 13%	TOTAL PRODUCTION 150 cases
VATTING/FERMENTATION 75% whole cluster in concrete, 25% destemmed in stainless steel	



## TASTING & TECH

After the enthusiastic worldwide reception of our debut 2014 vintage, the reduced yields of 2015 have given the Trousseau character we fell madly in love with last year, even more intensity. Unfortunately, some of the best restaurants in New York, London, and San Francisco will have to do without this year, as the miniscule 150 case production must be allocated bottle by bottle to our mailing list.

To handle the heightened firmness and mineral backbone of low yields, we chose to age the wine in neutral French barrels rather than our concrete tanks. Extended barrel age, 3 months longer than the last vintage's élevage, will lend a soft approachability out of the gate.

A vibrant light red hue screams of fun, zesty Trousseau. We have another hit on our hands, just not enough of it.