



— COMBE — TROUSSEAU

Stolpman Vineyards
Ballard Canyon
2019



BACKGROUND

Pete Stolpman's esoteric project is labeled "Combe" referring to the French word for a small sheltered valley within a vineyard.

Sometime around 2010, Pete became convinced of the great potential for the pale red Trousseau grape on the Limestone soils of Stolpman Vineyards. We decided to make a light red Trousseau and a Trousseau Pet'Nat.

The first vintage for the Trousseau wines was 2014, and we now have 3.5 acres planted to the varietal. Our 1.5 acres of Chenin began producing in 2016. The tiny first crop of Mondeuse made it into the 2019 Vin Gris and should make up the majority of this delicious dark pink wine in 2020.

We continue to propagate Poulsard and Savagnin and we hope to start seeing fruit within a few years. Savagnin will be planted more widely while we will wait to taste our experimental block of Poulsard before further commitment.



TECH

VINEYARD COMPONENTS Block 3, 5 Trousseau	COOPERAGES & ELEVAGE Neutral 500L French Oak Puncheons
VARIETAL BLEND 100% Trousseau	RELEASE DATE May 2020
VINIFICATION 67% de-stemmed, 33% whole-cluster	BOTTLED DATE January 15, 2020
FINAL ANALYSIS alcohol: 13.5%	HARVEST DATE September 12, 2019
VATTING/FERMENTATION concrete & stainless steel	TOTAL PRODUCTION 490 cases



TASTING & TECH

AT THE WINERY

We fixate on nailing just the right amount of extraction to produce both an attractive light red color and floaty richness. We also remain wary to not pick up wonky tannins that would interfere with the straight pleasure this cuvee delivers every year. Only one pump-over per day to circulate the juice until half way through fermentation, then in the hopes of a bit more fleshy texture, we commence once-daily punch downs for 3 consecutive days. This wine consists of only free run (no press wine) to maintain purity.

Bottled without sulfur or other additions.

SENSORY

2019 Combe Trousseau might be a touch darker than 2017 or 2018 but it remains the same light-bodied juicy juice masher that I have come to love. With that said, the wine is structured and firm, happy to get geeked out upon.