



— COMBE — PET'NAT 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

VARIETAL BLEND
100% Trousseau

VINIFICATION
stainless steel & in bottle

FINAL ANALYSIS
alcohol: 11%

VATTING/FERMENTATION
12 days in stainless steel before
bottling under crown cap

COOPERAGES & ELEVAGE
riddled & recapped in February &
March 2016

RELEASE DATE
August 2016

BOTTLED DATE
May 2016

TOTAL PRODUCTION
75 cases



TASTING & TECH

This is the only sparkling wine to be made at Stolpman Vineyards. Petillant Naturel (naturally sparkling wine) is a process when secondary fermentation takes place in the bottle with the natural sugar of the juice (with no added sugar).

Cuadrilla picked about a ton and half of Trousseau two weeks earlier than the rest of the crop. The fruit was crushed and macerated for a couple hours before being pressed using a gentle Champagne cycle. The juice settled over night before being racked to tank to undergo Primary (native) fermentation. After twelve days the fermentation was arrested at around 1-1.5 brix.

The juice is then bottled under a crown cap, and the secondary fermentation is completed in bottle. In the spring, the bottles were riddled, disgorged (The process that removes solid particles) and finished under crown cap.

The bottled wine boasts of flavors of shaved red apples, cinnamon, and a pop of pineapple. Soft and creamy bubbles.