



# — COMBE — VIN GRIS DE TROUSSEAU

Stolpman Vineyards  
Ballard Canyon  
2018



## 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 only Pet'Nat of Trousseau in the world). The first vintage for the Trousseau wines was 2014, and we now have 3.5 acres planted to the varietal. Next, we planted Chenin Blanc, and our 1.5 acres of Chenin began producing in 2016. 2019 will mark the first production of a half-acre each of Gamay and Mondeuse.

We continue to propagate Poulsard and Savagnin and we hope to start seeing fruit within a few years.



## TECH

### VINEYARD COMPONENTS

Block 3, 5 Trousseau

### VARIETAL BLEND

88% Trousseau, 6% Gamay, 6%  
Mondeuse

### VINIFICATION

Crushed and soaked for 3 hours  
prior to gentle pressing

### FINAL ANALYSIS

alcohol: 12%

### VATTING/FERMENTATION

Native Fermentation in Neutral 500L  
French Oak Puncheon

### COOPERAGES & ELEVAGE

Neutral 265L Cigar for 5 months  
plus stainless steel barrel

### RELEASE DATE

May 2019

### HARVEST DATE

September 7, 2018

### TOTAL PRODUCTION

40 cases



## TASTING & TECH

### VINTAGE

Heat spikes define vintages in Santa Barbara County. We are blessed to farm without fear of rain, rot, hail, and humidity. In 2018 the only heat wave we suffered through arrived so early, on July 7, that it didn't impact the fruit quality whatsoever. The summer turned into a moderate, steady, dream year when acids hung high as sugar slowly accumulated and intense, nuanced flavor developed.

### AT THE WINERY

Trousseau never completely finishes verasion. Clusters contain some pink fruit and errant green grapes. The winery crew discards any green grapes and sorts the pinker clusters into a bin for Vin Gris. A bit of Gamay and Mondeuse are thrown in for further color and flavor complexity prior to foot trodding the small fermentation tank. After 4 days of soaking up the pretty pink color from the skins, the juice is pressed into barrel for fermentation.

Bottled without sulfur or other additions.

### SENSORY

Last year we only produced 25 cases and we selfishly never released the wine. It was one of my absolute favorite wines we produced from the entire vineyard and the 2018 matches it if not trumps it!

This is not your typical pink wine: super complex with both ripe peach and wild strawberries. In the mouth, playful fleshiness brings out a coating softness that I find totally unique and exhilarating. Bottled without filtration to maintain this amazing texture.