



# — COMBE — VIN GRIS DE 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  
Block 4 Mondeuse

### VARIETAL BLEND

88% Trousseau, 12% Mondeuse

### VINIFICATION

Crushed and soaked for 36 hours  
prior to gentle pressing

### FINAL ANALYSIS

alcohol: 11.5%

### 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 2020

### HARVEST DATE

September 12, 2019

### TOTAL PRODUCTION

40 cases



## TASTING & TECH

### VINTAGE

For the second year in a row, we enjoyed moderate weather leading up to, and continuing through harvest. Most notably, we did not have to work around "Santa Ana" heat spikes. The subsequent 2019 vintage wines should be ripe, but with taut freshness and bright, lively acidity.

### 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. We decided to also include the tiny first crop of our Mondeuse for further color and flavor complexity. The clusters are foot trod in a small fermentation tank and left to soak for 3 days. Once pretty and pink, the juice is pressed into barrel for fermentation.

Bottled without sulfur or other additions

### SENSORY

For those that have tasted the two previous vintages of Combe Vin Gris, they know this is anything but an ordinary pink wine. Tantalizing, nuanced fresh summer peach, melon, and tart strawberries pop over savory notes of dried herbs. In the mouth there is a billowy mouth-filling quality that screams "YUM". This year the color came out a lighter pink than the 2018.