



# COMBE VIN GRIS

Stolpman Vineyards  
Ballard Canyon  
2020



## 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. We blended the tiny first crop from our .5 acres of Mondeuse into the Vin Gris. In 2020 Mondeuse added color and acidity to both the Combe Pet'Nat and Vin Gris.

In 2020, Jessica Stolpman made just a few cases of a Savagnin-Chardonnay co-fermentation from the very first grapes of Savagnin produced from Stolpman. The 2 acre block of Savagnin will perhaps produce enough wine to sell in 2021, 2022 at the latest.



## TECH

### VINEYARD COMPONENTS

Block 3, 5, 6 Trousseau  
Block 4 Mondeuse

### VARIETAL BLEND

65% Trousseau, 35% Mondeuse

### VINIFICATION

Crushed. Mondeuse pressed immediately. Trousseau soaked 1 to 5 days based on ripeness and skin color of Trousseau

### FINAL ANALYSIS

alcohol: 10%

### VATTING/FERMENTATION

Native Fermentation in Neutral 500L French Oak Puncheon

### COOPERAGES & ELEVAGE

4 months in 50% stainless steel for freshness, 50% neutral 500L Ermitage French oak Puncheons

### RELEASE DATE

February 2021

### HARVEST DATE

Mondeuse: Night of Sep 4,  
Trousseau: Night of Sep 4, Sep 8

### TOTAL PRODUCTION

210 cases

## VINTAGE

The 2020 vintage started with much needed late rain in March and April. The cold moisture pushed back bud break and set up an anticipated late harvest. Ripening then accelerated after late season heat waves. We harvested the bulk of Trousseau and all of the Mondeuse the night of September 4th, prior to the intense Labor Day heatwave. We then harvested a bit more Trousseau for Vin Gris on September 8th, once the heat subsided.

## AT THE WINERY

Trousseau never completely finishes verasion. Clusters contain some pink fruit and errant green grapes. Our Vin Gris program started in 2017 when the winery crew isolated the pinker clusters into a bin, crushed it by foot treading, and let it soak a few days for a rose color. Now that our Mondeuse vines are producing dark, high-acid grapes, Vin Gris has become a more significant wine within the Combe quiver. We press the dark Mondeuse immediately while the main portion of Trousseau soaked on the crushed skins for a day. The riper pick of Trousseau soaked on the skins for 5 days for color, depth, and texture. For the first time, half of the wine aged in tank to maintain freshness and the other half developed a softer texture in used oak.

## SENSORY

Sour cherry, rose water, crisp, lively and bright. By far the freshest, ziestest Vin Gris to date. Watermelon Agua Fresca without the sugar. Super bright acidity. Light and refreshing.