

STOLPMAN

≠ Estate, So Fresh, Combe ≠

L'AVION 2018 *Roussanne*

TECH

VINEYARD COMPONENTS

blocks 4 & 7 Roussanne,
block 3 Chardonnay

VARIETAL BLEND

93% Roussanne, 7% Chardonnay

VINIFICATION

Crushed, then pressed prior to native
fermentation

FINAL ANALYSIS

alcohol: 13.5%

VATTING/FERMENTATION

Native fermentation in 60% New / 40% Neutral
French Ermitage 500L Puncheon - allowed to
rise to room temperature

COOPERAGES & ELEVAGE

The wine remained in 60% New / 40% Neutral
French Ermitage 500L Puncheon for 20
months prior to bottling

RELEASE DATE

October 2020

HARVEST DATE

October 28 & 30, 2018 (roussanne)
October 4, 2018 (chardonnay)

TOTAL PRODUCTION

480 cases

BACKGROUND

We feel we have a singular opportunity to make opulent, intriguing Roussanne. Our southern location near 34 degrees latitude gives the Roussanne grapes intense solar radiation to tan the fruit their namesake "Rousse" or Rust color. Limestone soils and pacific-influenced cold nights combine to maintain acidity late in the year. Low humidity and high winds keep the grapes clear of mold and for better or worse, we never get significant rainfall through harvest. We can "wait out" the late-ripening grape until it is perfectly golden and concentrated.

La Cuadrilla takes every possible effort in the vineyard to optimize the potential of our Roussanne fruit. In the late summer we pull every leaf away from the fruit to allow for full sun penetration. Then, about a month prior to harvest, when the sun-exposed side of each cluster tans, but the inside remains green, every grape cluster is gently hand-rotated 180 degrees to facilitate an even sun-tan. We could not make L'Avion without the focus and determination of our full time crew, La Cuadrilla.

Wine destined for L'Avion must go through three cuts. First, only the two older blocks of Roussanne are eligible for L'Avion. Then, only the prettiest, evenly "Rousse" - or sun tanned - clusters are selected by Cuadrilla. At last, we include only our favorite barrels for L'Avion. At the end of the day, L'Avion accounts for 25-33% of our total Roussanne production each year.

In the late 1930s, teenage cattle rancher Anchor Johnson and his buddies landed their rickety plane down the straight chute where Roussanne is now planted. The young men would park the plane under the oak tree at the end of the dirt strip. Roussanne rows now run lengthwise along the old runway, creating the inspiration for the lanes on the L'Avion label.

VINTAGE

2018 will go down as the first vintage of our careers when we didn't have to strategically work around a heat wave. Heat is less of an issue with Roussanne because we harvest it so late, but typical August and September spikes can weaken the canopies and cause acidity to drop. Without having to endure a heat event, the Roussanne Vines kept strong, pouring energy into the grapes through the end of October. The result is an unprecedented level of flavor concentration and richness.

SENSORY

2018 L'Avion truly lives up to our motto for the cuvee: "A red wine drinker's white". The wine is explosively concentrated with honey, peach, orange blossom, and white tea. The burst of fruit backed by the depth and body of the full-throttle mouthfeel kick any oak influence into the rearview mirror. Despite the sheer volume the wine is in check and clean, no arms and legs - a true beauty.