

# STOLPMAN VINEYARDS

BALLARD CANYON

## ROUSSANNE 2013

### TECH

#### VINEYARD COMPONENTS

Block 3, 4 & 7

#### VARIETAL BLEND

100% Roussanne

#### FINAL ANALYSIS

alcohol: 13%

#### VATTING/FERMENTATION

Pressed whole-cluster with a gentle 3-hour protocol immediately after harvesting.

Natively fermented in new 500L Ermitage

Vace Forest Puncheons

#### COOPERAGES & ELEVAGE

aged 15 months in new 500L Ermitage Vache

Forest Puncheons, bottled unfiltered

#### RELEASE DATE

October 2015

#### HARVEST DATE

November 1 - 14 2013

#### TOTAL PRODUCTION

1150 cases

2434 ALAMO PINTADO AVE - PO BOX 488

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## NOTES

### BACKGROUND

Estate Roussanne represents the majority of Roussanne production within the winery. We planted Roussanne to take advantage of our ability to pick this late, unevenly ripening varietal deep into November. Cold Nights and Limestone retain balancing acidity. Lack of humidity and rainfall eliminates rot and mold risk. Our relatively equatorial position on the globe at 34 degrees latitude provides intense solar radiation through November. As the fruit hangs late into the year, the Roussanne continues to slowly ripen and turn its namesake Rousse, or rust color. We pick the Roussanne based on appearance just as much as flavor – we know that once the grapes tan, they will possess delicious concentration.

### VINTAGE

Roussanne Yields dropped 30% from 2012 to 2013, a guarantee that Roussanne would exemplify the intensity and concentration of the vintage. La Cuadrilla pulled the leaves away from the grapes in September, hand-riddled the clusters for even sun exposure in October, then harvested the fruit over the first two weeks of November.

### AT THE WINERY

Sashi chose to keep the purity of fruit profile and did not blend Chardonnay into this year's Roussanne.

### SENSORY

Along with our signature Roussanne richness, the 2013 Roussanne possesses a lively lime zest note that balances the tropical fruit, pear and honeysuckle flavors. The spectrum of ripeness and acid combine for a creamy lemon meringue quality. Fresh golden Pineapple holds down the center of the palate with Jasmine tea on one side and caramel on the other. A really serious, uniquely delicious white wine!