

STOLPMAN VINEYARDS

BALLARD CANYON

SAUVIGNON *Blanc* 2014

TECH

VINEYARD COMPONENTS

blocks 5 & 8

VARIETAL BLEND

100% Sauvignon Blanc

VINIFICATION

tank fermented (cold) w/out added SO₂; not
put through ML

FINAL ANALYSIS

alcohol: 13%

VATTING/FERMENTATION

stainless steel

COOPERAGES & ELEVAGE

kept fresh in tank (no barrelling); bottled soon
after vintage

RELEASE DATE

April 2015

HARVEST DATE

late August 2014

TOTAL PRODUCTION

2800 cases

2434 ALAMO PINTADO AVE - PO BOX 488
LOS OLIVOS CA 93441 USA
TEL. 1 805 688 0400

WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

We originally planted 2 acres of Sauvignon Blanc as an experiment. Tom Stolpman was interested to see how it would perform on our "Loire-like" Limestone soils. Kathy Joseph of Fiddlehead winery bought all of our first few crops until frost wiped out yields in 2008. We let Kathy out of her contract and took the tiny, concentrated crop for our winery and never looked back. Today we have 7 acres of Sauvignon in production.

VINTAGE

A few years ago we decided to forgo our grand winemaking experiments and get back to why we planted Sauvignon Blanc in the first place: to express our Limestone soils. Unsulfured through fermentation and held only in stainless steel tanks through a long, cold fermentation; bottled by early January.

This wine is all about purity.

SENSORY

The Limestone chalkiness strikes in the mid-palate, following notes of Meyer Lemon, melon, and crisp pear. Drinking deliciously just after early January bottling, this wine appears to be our best Sauvignon Blanc effort yet.