

STOLPMAN VINEYARDS

BALLARD CANYON

SAUVIGNON *Blanc* 2015

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: 12.5%

VATTING/FERMENTATION

60% fermented cold in tank for one month -
40% fermented in neutral french oak for 3
weeks

COOPERAGES & ELEVAGE

bottled as soon as possible, post filtration

RELEASE DATE

April 2016

HARVEST DATE

August 19, 2015

TOTAL PRODUCTION

1050 cases

2434 ALAMO PINTADO AVE - PO BOX 488

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NOTES

BACKGROUND

Our limestone soils, similar to the chalky cliffs of the Loire River Valley, prompted us to plant our first experimental block of Sauvignon Blanc fifteen years ago. Since then we have planted an additional Sauvignon Blanc vineyard and grafted more vines to augment the original block.

While we have fine-tuned our winemaking methods, the Sauvignon Blanc has delivered a consistently great product every vintage since our first bottling in 2008 (which is drinking wonderfully today).

VINTAGE

Sauvignon Blanc yields dropped more sharply than any other varietal, barring Viognier, in 2015. Production is down well over 50%. Consequently, the 2015 Sauvignon Blanc shows a more robust profile than previous, lighter-bodied vintages.

AT THE WINERY

The small crop load gave us time to focus our energy on experiments and trials in 2015. After recent years of aging Sauvignon Blanc in stainless steel, we decided to barrel ferment 40% of the wine this year. While more labor intensive, we thought the barrels would lend softness to the flavor-packed vintage.

60% of the wine fermented at extremely cold temperatures in tank, taking about a month to ferment dry. We did not add sulfur to either lot through fermentation to ensure fresh fruit flavor and approachability.

SENSORY

The cold tank fermented majority showcase the brightness of our cold nights and mineral backbone of the vineyard's white rock. Oak fermentation brings depth and roundness to the pure expression of the vineyard.

Sliced pear and pineapple with hints of smoke. Judging from this result, I fancy a bit of oak fermentation has earned a place in our Sauvignon Blanc methodology.