

STOLPMAN VINEYARDS

BALLARD CANYON

SAUVIGNON *Blanc* 2017

TECH

VINEYARD COMPONENTS
blocks 1 & 5

VARIETAL BLEND
100% Sauvignon Blanc

VINIFICATION
crushed & immediately pressed

FINAL ANALYSIS
alcohol: 12.5%

VATTING/FERMENTATION
native fermentation, 50% stainless steel, 20% in
500L Vache Forest white wine puncheons, 30%
in 4,000 Ermitage French Oak Foudre

COOPERAGES & ELEVAGE
65% aged in stainless steel, 20% aged in 500L
Vache Forest white wine puncheons, 15% in
4,000L Ermitage French Oak Foudre

RELEASE DATE
April 2018

HARVEST DATE
August 17 - September 4, 2017

TOTAL PRODUCTION
2960 cases

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

WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

It's all about the Limestone! The great Sauvignon Blanc vineyards of the Loire Valley lie on white rock, so we decided to plant an experimental 2 acre block on our Limestone outcropping. After selling the crop for a few vintages, Stolpman bottled its first Sauvignon Blanc from the 2008 vintage. We fell in love with the wine and have since planted 8 more acres.

We take great pride in treating our Sauvignon Blanc like every other varietal in the vineyard. We withhold irrigation to ensure concentration of flavor and interesting textures.

VINTAGE

The moderate 2017 growing season gave us a healthy, balanced crop of Sauvignon Blanc. The early ripening grapes were almost entirely harvested before the early September heat spike. The result is a typical Stolpman Sauvignon Blanc with ample ripeness and crisp, refreshing acidity.

AT THE WINERY

With over two weeks of harvesting, the team had the chance to strategically call picks and diversify fermentation technique. We took advantage of our new, large French Oak Vessel, fermenting two lots in the 4,000L Foudre. The wine aged into January in both used white wine French Oak 500L Puncheons and Stainless Steel tanks. The blended aging allows for a touch of softening and rounded texture from the oak without any outright oak flavor. In January we blended the final wine and cold stabilized before bottling in late February.

SENSORY

A quintessential Stolpman Sauvignon Blanc with a fresh blast of Limestone-driven energy. The crisp, bright profile binds with the substantive weight and texture of the mid-palate to create a wine perfect for a farm-fresh Santa Barbara dinner of veggies and seafood. Hints of citrus, tropical fruit, golden brush, and riper pear elements abound.