

STOLPMAN

≠ Estate, So Fresh, Combe ≠

VIOGNIER 2020

TECH

VINEYARD COMPONENTS

block 4 Viognier

VARIETAL BLEND

100% Viognier

VINIFICATION

Crushed and Pressed immediately, no sulfur added through fermentation

FINAL ANALYSIS

alcohol: 13.5%

VATTING/FERMENTATION

50% stainless steel tank, 50% neutral French 500L oak puncheons

COOPERAGES & ELEVAGE

11 months in 50% Neutral French Oak 500L Puncheon

RELEASE DATE

September 2021

HARVEST DATE

September 5 & 9, 2020

TOTAL PRODUCTION

220 cases

BACKGROUND

Initially planted to co-ferment Viognier with Syrah, Viognier has become a quiet favorite with the wine club. With only a few acres planted, the wine seldom makes it out into the world of distribution and sells out upon release.

Like all of our wines at Stolpman, we aim to harvest Viognier for a bright, fresh, and energetic profile.

VINTAGE

The 2020 vintage started with much needed late rain in March and April. The cold moisture pushed back bud break and set up an anticipated late harvest. Ripening then accelerated after late season heat waves. The early ripening Viognier doesn't show any sign of the heat waves that preceded harvest, perhaps because of the deep root networks in the cool, damp limestone of these 24 year old vines.

SENSORY

Upbeat and summery, a good vibe wine with a ton of sunshine.

A deep straw color in the glass that bursts with white flowers, ripe peach, and pear and kissed by honeysuckle. Subtle toast over the firm structure deep below the layers of fruit. Smooth and round with coating depth and a gently soft fine tannin and crispness on the finish.