



2008 Stolpman Sauvignon Blanc

Sauvignon Blanc:

Intense aromatics of ripe tropical fruit, wild flowers, and lime. The Sauvignon Blanc has an unusual weight and full-bodied texture stemming from the fruit concentration and 100% Sur Lie aging. The wine delivers a complex package of bright fruit, viscosity and crisp acidity without being overpowering.

The key ingredient that made the 2008 Sauvignon Blanc a blockbuster is the extremely low vineyard yields. At 1.34 tons per acre, each vine's energy was focused on ripening only a couple brilliantly flavored clusters. Sauvignon Blanc is typically looked at as a cash crop in California, and yields of 5-12 tons an acre are not uncommon, even for premium SB! Because of Stolpman Vineyards' arid limestone soils, this type of yield is impossible. In addition, 2008 saw early frost damage followed by a rare June heat spike, limiting budding and cluster growth, driving down vigor even more than usual. The result: a truly unique wine.

The 2008 Stolpman Sauvignon Blanc trends more towards Sancerre rather than Bordeaux: 90% of the wine was aged in stainless steel tank and 5% was put into second-fill oak barrel. About 5% of the wine was actually picked in the 2007 vintage and saved in Oak barrels. The small amount of wine from the prior vintage, Oak-aged for 19 months, lends depth and subtlety to the wine, without taking away from the fresh, robust, and refreshing character of the 2008 vintage.

The Sauvignon Blanc comes from two separate blocks within Stolpman Vineyards; the first planted along a ridgeline adjacent to Ballard Creek, and the other in a shallow pocket in between two fingers of hills. The latter is a newer planting, and the two blocks are planted to different clones. While there are similarities present throughout Stolpman Vineyards, the separate block locations certainly add to the complexity of the wine.

The 2008 vintage represents the first time the Sauvignon Blanc has been released to the greater market. Stolpman Vineyards plans to release this bright, fresh style each May, just in time for Summer!