

# 2006 Stolpman Vineyards "L'Avion"

## Vintage:

2006 was a long vintage due to unusually moderate, cool temperatures. Some vintners in Santa Barbara County picked through the Thanksgiving Holiday into December to achieve desired ripeness. Roussanne is already very late-ripening, and the cool weather in 2006 guaranteed a harvest in mid-November. The Viognier reached adequate ripeness in late September and early October, but Sashi Moorman left a small amount on the vine in order to pick and co-ferment together with the Roussanne. Not only does this increase the overall sugar percentage, but it gives the Roussanne a long continuum of fruit flavor from the Roussanne to the raisined Viognier.

## Stolpman Vineyards: Santa Ynez Valley AVA (Ballard Canyon Sub-Zone)

Soil type: Thin Layer of Clay and Shale topsoil over Limestone

Trellis type: VSP

Green harvesting: Never

Bud Break: April 1<sup>st</sup>-15<sup>th</sup>.

Machine vs. Handpicking: 100% Handpicked into small, stacking bins to avoid any crushing of the fruit until sorted.

Yield Per Acre: 1.2 Tons per acre

Clones: Tablas Clone 469 and Davis Clone 1

Irrigation: 66% of the vineyard is dry-farmed, young vines are drip irrigated 1-2 times during May.

Organic: 100% organic farming practices. Hawk perches and Owl boxes used to control rodent population. No fungicides, Herbicides, or Pesticides used in vineyard. No added fertilizer. Rotating cover crops.

Varietal breakdown: 97% Roussanne, 3% Viognier

Harvest Dates: Viognier: November 9th 2006, Roussanne: November 13th and 17th 2006

Brix at Harvest: Viognier: 26, Roussanne: 22

Total Acidity: Viognier: 4 grams per liter, Roussanne: 4 grams per liter

pH at Bottling: 3.81

Alcohol % by volume: 14.4%

Vinification:

Maturation: 12-14 Months in new French Taransaud 500 liter Puncheon.

Residual sugar: None

100% Maloactic fermentation