

2008 Stolpman Sauvignon Blanc

Vintage

2008 was an amazing year for quality, with the sacrifice of quantity. April saw a 2 week period of nights dipping well below freezing. The frost killed a significant percentage of buds. In June, we were hit by an extremely hot week that further limited the growth of young clusters. With all of the harsh weather out of the way early, the second half of the growing season was ideal, and for what fruit was left on the vine, the quality is exceptional. Because the yields were naturally low, we did not have to green harvest other than dropping the occasional cluster with imperfections.

Stolpman Vineyards: 100% Estate Grown: Santa Ynez Valley AVA (Ballard Canyon Sub-Zone)

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

Trellis type: VSP

Green harvesting: None

Bud Break. March 1st – 15th

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

Yield Per Acre: 1.34 Tons

Clones: Stolpman Blocks 5t, Clone 1 on 5c Rootstock and Stolpman Block 8, Clone 101 on 14 Rootstock

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: 100% Sauvignon Blanc

Harvest Dates: September 16, 2008

Brix at Harvest: 23

Total Acidity: 8g/l

pH at Bottling: 3.4

Alcohol % by volume: 14.1%

Vinification: After pressing the wine was sent straight to tank and barrel for primary fermentation.

Maturation: 90% in Stainless Steel Tank for 7 months, 5% in second-fill French Oak for 7 months, 5% in second-fill French Oak for 19 months (2007 vintage).

Residual sugar: none

0% Malolactic fermentation