

STOLPMAN VINEYARDS

11 L'AVION

BALLARD CANYON

TECHNICAL & TASTING NOTES:

VINEYARD COMPONENTS:
Block 7

VARIETAL BLEND:
100% Roussanne

VINIFICATION:
Fermented entirely in new Ermitage 500L, with careful measures to prevent oxidation of the juice and wine

FINAL ANALYSIS:
Alcohol: 14.2%, TA: 5.1g/L
pH: 3.72

VATTING/FERMENTATION:
21 days

COOPERAGES & ELEVAGE:
100% new Ermitage 500L puncheon fermentation & elevage

RELEASE DATE:
April 1st 2014

WINEMAKERS NOTES:
Lime blossom, sweet beeswax; an especially fresh vintage



The 2011 exceeds our very high expectations for the opulent, nuanced “red wine drinker’s white wine”, the great tradition of age worthy L’Avion Roussanne. The new release drinks especially fresh and has evolved wonderfully over the year we’ve held it in bottle. What was mineral and oak dominated a year ago has transformed into honey suckle and sweet beeswax.

The mid-palate weight and structure ensure the 2011 L’Avion’s longevity. If you have the patience, open a bottle in 3-4 years as it begins to truly shine.

- Peter Stolpman

BACKGROUND:

Anker Johnson, the cowboy who ran cattle on the ranch for many years before Tom and Marilyn Stolpman purchased the property, used to land an old airplane on the thin canyon where our Roussanne is now planted. We named our flagship Roussanne, L’Avion, the airplane, and took some artistic liberty with the label. The strips of light signify the rows of Roussanne planted lengthwise down the old runway.

Today L’Avion represents our absolute dedication to the Roussanne varietal. L’Avion is vetted three times. First, it is only picked from the oldest vines; second, it is only cherry-picked in the first couple days of picking perfectly ripe Roussanne; and third, only the barrels that turn out the best make the final cut into the “Reserve” bottling.