

# STOLPMAN VINEYARDS

## NV LA CUADRILLA WHITE

BALLARD CANYON

### TECHNICAL & TASTING NOTES:

**HARVEST DATES:**  
September 20 - 24th 2010

**VATTING:**  
n/a

**COOPERAGES & ELEVAGE:**  
neutral oak fermented; 2 year  
elevage in wood, remainder in  
tank

**WHOLE CLUSTER:**  
none

**VINEYARD COMPONENTS:**  
assorted

**VARIETAL BLEND:**  
100% Viognier

**FINAL ANALYSIS:**  
Alcohol: 14.1%, TA: 4.8g/L  
pH: 3.7

**BOTTLING DATE:**  
August 12th 2013

**RELEASE DATE:**  
October 1st 2013

**CASE PRODUCTION:**  
270 cases



The prospects of making a great Viognier are almost as elusive as making a great Roussanne. To keep the fruit profile fresh and pure, we usually play it safe. We press the clusters and immediately put the juice in stainless steel tanks to ferment and age and then quickly bottle the wine within 6-8 months.

We took a long break from Viognier, making one last in 2001 before the 2010 harvest when Sashi fell in love with the fruit profile enough to jump back into monocepage production. The main lot behaved as expected, and we made a 2010 Viognier exactly as described, pure and simple. However, one small lot didn't want to cooperate. The cool, windy growing season must have reminded some of the vines of home in Condrieu. When this precious fruit made it into the winery, the juice decided to take its time with fermentation. We scratched our heads and let the sugar levels rise at a snail's pace. Primary fermentation ended up lasting over a year, and early on we decided to transfer the juice into neutral barrels. We've heard stories of long fermentations in Condrieu, and there are some wines that rest two years in barrel before bottling, so we felt better at least with the knowledge of precedents in Viognier's motherland.

If this wine was going to take on the complexity of a long, native fermentation, we wanted to add texture from oak to back up the flavors. We also allowed malolactic fermentation to occur to allow the wine to fill out. The result is a wine that evolves in the glass mirroring its maturation in barrel. The color is rich gold. After first popping the cork, the fruit flavors are dried and mature. But with a few swirls; ripe Apricot, nectarine, and then pineapple; all drizzled in honey, remind me of my favorite post-sushi palate cleanser. As the nose opens up, fresh Hawaiian pineapple becomes even more vivid, and takes me right back to my honeymoon in Oahu as it wafts out of the glass after a few more minutes. The extended oak aging and lactic acid add weight to the finish, and the wine shows great viscosity with a touch of mint that I often pick up in our 2007 late harvest Viognier. This wine is ready to drink but it will be interesting to see how it evolves over the next 1-3 years. - *Peter Stolpman*