

STOLPMAN VINEYARDS

13 SAUVIGNON BLANC

BALLARD CANYON

TECHNICAL & TASTING NOTES:

VINEYARD COMPONENTS:
Block 8

VARIETAL BLEND:
100% Sauvignon Blanc

VINIFICATION:
Cold fermented without any added SO₂; natural ML fermentation

FINAL ANALYSIS:
Alcohol: 13.5%, TA: 6.5g/L
pH: 3.17

VATTING/FERMENTATION:
n/a

COOPERAGES & ELEVAGE:
Kept fresh in tank (no barrel-ling); bottled soon after vintage

RELEASE DATE:
April 1st 2014



Bottled in January after only a short Holiday break for the winery, I was curious to see if the high-acid Sauv Blanc would still be sharp and severe so young. I was relieved to find the 2013 Sauvignon Blanc already open, aromatic, and smooth. Much of the smooth richness derives from Sashi allowing malic acid to convert to lactic acid, giving the wine richer textures.

Ruben decided to pick early and caught the vines at their highest peak of energy. The 2013 Sauvignon Blanc possesses an electrifyingly pop of lemon that intermingles with wet stone, white blossom and fresh pear.

Because the limestone-driven Sauvignon Blanc has become so popular, we will run out of it again this year. Last month, Ruben own-rooted 3 more acres of the variety to help keep up with demand. - *Peter Stolpman*

BACKGROUND:

We originally planted 2 acres of Sauvignon Blanc as an experiment. Tom Stolpman was interested to see how it would perform on our "Loire-like" Limestone soils. Kathy Joseph of Fiddlehead winery bought all of our first few crops until frost wiped out yields in 2008. We let Kathy out of her contract and took the tiny, concentrated crop for our winery and never looked back. Today we have 7 acres of Sauvignon in production, with the new own-rooted block coming on-line in 2015.