STOLPMAN

I'AVION

BALLARD CANYON 2021

93% Roussanne / 7% Chardonnay 500 cases produced

VINEYARD

Components

Block 4, 7 Roussanne Block 3 Chardonnay

Harvest Date

September 28 (Chardonnay) November 8 & 9 (Roussanne)

WINERY

Vinification

Crushed and Pressed prior to native fermentation

Vatting/Fermentation

Roussanne - Native Fermentation in 100% New French Ermitage 500L Puncheon,

Cooperage & Elevage

In May 2022, the wine was racked and blended and put in 60% New, 40% Neutral French Ermitage 500L Puncheon for 12 additional months prior to bottling. 19 months total barrel age.

14% Alc by Vol

BACKGROUND

We feel we have a singular opportunity to make opulent, intriguing Roussanne. Our southern location near 34 degrees latitude gives the Roussanne grapes intense sunshine to tan the grapes their namesake "Rousse" or Rust color. Limestone soils and pacific-influenced cold nights combine to maintain acidity late in the year. Low humidity and high winds keep the grapes clear of mold and for better or worse, we never get significant rainfall through harvest. We can "wait out" the late-ripening grape until it is perfectly golden and concentrated.

La Cuadrilla takes every possible effort in the vineyard to optimize the potential of our Roussanne fruit. In the late summer we pull every leaf away from the fruit to allow for full sun penetration. Then, about a month prior to harvest, when the sun-exposed side of each cluster tans, but the inside of the cluster remains green, every grape cluster is gently hand-rotated 180 degrees to facilitate an even sun-tan. We could not make L'Avion without the focus and determination of our full time crew. La Cuadrilla.

Wine destined for L'Avion must go through three cuts. First, only the two older blocks of Roussanne are eligible for L'Avion. Then, only the prettiest, evenly "Rousse" - or sun tanned - clusters are selected by La Cuadrilla. And last, we select only our favorite barrels for L'Avion. At the end of the day, L'Avion accounts for 25% of our total Roussanne production each year.

In the late 1930s, teenage cattle rancher Anker Johnson and his buddies landed their rickety plane down the straight chute where Roussanne is now planted. The young men parked the plane under the oak tree at the end of the dirt strip. Roussanne rows now run lengthwise along the old runway, creating the inspiration for the lanes on the L'Avion label.

VINTAGE

A cold spring led to a moderate summer without significant heat spikes through harvest. Over-all, 2021 harvest arrived late, with traditional reds beginning to hit peak ripeness at the end of September and through October.

The evenly sun-tanned clusters bound for L'Avion were visually "cherry-picked" the mornings of November 8 and 9, 2021 – a fairly typical harvest date for a moderate year without heat waves.

SENSORY

After a string of the highest accolades Stolpman wines have ever received, we return with a 2021 L'Avion that stands up to the expectations of the most discerning collector of world-class, benchmark wines.

Pale gold in color upon release, the toasty new French oak already seamlessly takes a back seat to soft, lush honeysuckle. The softness downplays the richness that builds slowly through the mouth with a sustained coat long after swallowing. The fruit intensity will continue to muster for the next decade but for now, white flower petals whisp over the deep core. Already immensely pleasurable, I can't wait to drink this wine in a decade once deep, glowing gold and still fresh.