

STOLPMAN VINEYARDS

12 ESTATE ROUSSANNE

BALLARD CANYON

TECHNICAL & TASTING NOTES:

VINEYARD COMPONENTS:
Blocks 3 & 4

VARIETAL BLEND:
91% Roussanne, 9% Chardonnay

VINIFICATION:
In new & neutral puncheon, with
a small amount in stainless steel

FINAL ANALYSIS:
Alcohol: 13.5%, TA: 5.8g/L
pH: 3.72

VATTING/FERMENTATION:
21 days

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

RELEASE DATE:
April 1st 2014



Now that we have 18 acres of mature Roussanne and one acre of Chardonnay on the vineyard, we hope that this new wine finds a permanent home within our lineup. The majority of Roussanne will go into this bottling with only the very best micro blocks, picking passes, and barrels being reserved for L'Avion. If we run into difficulty achieving even ripeness in future vintages, we will re-introduce the Golden Point line.

91% Roussanne and 9% Chardonnay, the 2012 shows weight and richness. From the first whiff, it's clear that this is a serious white wine. Aged in 100% new French 500L puncheons, the toasted oak is still present but nicely bonded to the lime blossom, white stone fruit, and brûlée flavors. The Chardonnay gives lift and zest to the ripe Roussanne.

The wine will continue to integrate over the next year and should have a drinking window through 2018.

- Peter Stolpman

BACKGROUND:

In the mid-90's after growing accustomed to our Ballard Canyon micro-climate and soils, we identified an extremely unique confluence of factors that we theorized, we hoped, we prayed, would lead to world-class, benchmark Roussanne. The factors that allow us to make such a Roussanne:

1. Lack of Harvest time storms in Santa Barbara County: We leave the grapes on the vine well into November because Roussanne is such a notoriously late ripening grape.
2. 5% Humidity and Ocean Wind: We don't get moldy or mildewed grapes, even in November
3. Full-time, passionate Labor Force: La Cuadrilla hand-rotates every cluster of Roussanne in mid-October to ensure an even "Rousse" sun-tan. Roussanne only develops deliciously ripe, concentrated fruit flavors once it's able to get a nice golden hue.
4. Limestone: Our chalky sub-soil maintains acidity in the grapes late into the season
5. Southern Exposure: Solar radiation keeps strong through November in Santa Barbara County

Combined, these factors mean that we can make Roussanne in a fashion no one else in the world can accomplish!