

# STOLPMAN

## SAUVIGNON BLANC

BALLARD CANYON  
2022

100% Sauvignon Blanc  
3100 cases produced

### VINEYARD

**Components**  
Block 5 & 8 planted on  
Limestone on Stolpman's  
Ballard Canyon Estate

**Harvest Date**  
September 1, 8 & 9

### WINERY

**Vinification**  
Immediately pressed

**Vatting/Fermentation**  
Cold, native fermentation for  
over one month

**Cooperage & Elevage**  
80% Stainless Steel, 20%  
French Oak 4000L Foudre

13% Alc by Vol

### BACKGROUND

It's all about the Limestone! The great Sauvignon Blanc vineyards of the Loire Valley lie on white rock, so we decided to plant an experimental 2 acre block on our Limestone outcropping back in 1999. After selling the crop for a few vintages, Stolpman bottled its first Sauvignon Blanc from the 2008 vintage. We fell in love with the wine and have since grafted and own-rooted 8 more acres.

We take great pride in treating our Sauvignon Blanc like every other varietal in the vineyard. We withhold irrigation to ensure concentration of flavor and layers of interesting textures.

### VINTAGE

Cold and windy conditions in the spring led to a small crop with grapes bursting with flavor concentration. We were forecasting a late harvest until a Labor Day heat wave sped ripening up across the board. For Sauvignon Blanc in particular, we picked one lot before the heat for fresh crispness, and then two lots following the heat, for a bit more texture and depth.

### SENSORY

A truly classic Sauvignon Blanc: zingy, fresh, crisp, and salty. Green apple crunch with sweet yellow grapefruit. While maintaining its Sauvignon Blanc character, both the low yields of 2022 and the September heat that harvest dates book-ended; combined to lead to a more substantial white wine, adding tactile layers in the mid-palate.

◊ Estate, So Fresh, Combe ◊

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