

Stolpman

SAUVIGNON BLANC

100% Sauvignon Blanc
5600 cases produced



It's All About the Limestone!

We planted the first 2-acre block of Sauvignon Blanc on our estate's Limestone soils back in 1999. After selling the grapes to other winemakers for a few years, 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 now augment the Estate's fruit with neighboring vineyards farmed by Ruben Solorzano for low yields.

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate and weather didn't warm up until the second week of September. We harvested Sauvignon Blanc over a span of 4 weeks from Ruben's warmer Happy Canyon sites through Santa Ynez Valley and finally the coolest, windiest sites near Los Alamos.

Lemon preserve spread on toast. Cucumber and freshly cubed mango. The crispness of pressed linen in the sunshine, smooth sheets of texture from the front palate through the finish. Lightly charred cedar plank sprinkled with citrus brings savory nuance and a backbone to the tropical fruit flesh.

Vintage 2024

Region Santa Barbara County

Components Block 8 Sauvignon Blanc as well as Ruben Solorzano's vineyards throughout Santa Barbara County

Harvest Date September 9 - October 4

Vinification Direct Press prior to fermentation

Vatting/Fermentation 100% stainless steel

Cooperage & Elevage 100% Stainless steel for 3 months

12% Alc by Vol