

Stolpman

SAUVIGNON BLANC

100% Sauvignon Blanc

5200 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. When shopping for extra Sauvignon Blanc fruit, we select only the lowest yielding sites. When cropped under 4 tons per acre, Sauvignon Blanc develops aromatic nuance and mid-palate textures while remaining lively and crisp.

Following a dry winter with Spring precipitation trickling into April, vines awoke out of dormancy late. Summer remained cool, further delaying the growing season. Because of 2025's late ripening, lower vine yield became even more critical in 2025. Vines with less grapes to ripen were able to do so by mid-September into October, after an unusually long hang-time on the vine.

A powerhouse of pretty botanicals ascends the trunk of the passion fruit tree where the fruit shines. The aromatic array ranges all the way from tropical perfume to savory, mineral, woody depth. The complexity of a fully mature, noble white wine, yet at the time of writing, the 2025 Sauvignon Blanc has been in barrel 4 months and in bottle only one month. Precise and clean on the palate, yet cushioned with low yielding roundness.

Vintage 2025

Region Santa Barbara County

Components 50% Stolpman Vineyards Block 5+8, 50% other low-yielding sites within Santa Barbara County

Harvest Date September 20 through October 11

Vinification Directly pressed into stainless steel settling tanks

Vatting/Fermentation 100% stainless steel for 4 months

12% Alc by Vol

Stolpman Vineyards

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