

Stolpman

TROUSSEAU

100% Trousseau
580 cases produced



Stolpman's Jura Inspired Trousseau

Trousseau's typical large, thin-skinned grapes deliver one of the lightest, most delicate red wines from the entire Estate. First produced in 2014 under our experimental "Combe" brand, a partnership with Rajat Par, the Trousseau vines have slowly adapted to life in our arid limestone. After 10 years of Research and Development under the Combe label, we bottled the first Estate Trousseau in the 2024 vintage. The follow up effort delivers similar lifted, floating light-bodied textures without any trace of tannin. Pure deliciousness!

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.

Bright cherry and berry purity foretells coating, yummy textures on the nose. Lush river stones and enveloping lavender aromatic swooshes. Upon popping the cork, a cracking lively streak upfront drives through the palate and keeps the mouthfeel levitating. The fun, fresh red fruit sits atop an herbaceous sage backbone. With air, red fruit ripeness takes charge and extends an opulence through the finish with just a touch of red candy lingering.

Vintage 2025

Vinification 40% whole cluster

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Vatting/Fermentation Open
top concrete tanks

Components Block 5 & 6

Cooperage & Elevage 60%
stainless steel, 40% Concrete,
gentle circulations with 3
pump-overs throughout native
fermentation

Farming CCOF Organic
Certified & Demeter Biodynam-
ic Certified

Harvest Date September 18

12.5% Alc by Vol

Stolpman Vineyards

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