

Stolpman

UNFILTERED

100% Sauvignon Blanc

540 cases produced



Cloudy & Unfiltered Sauvy B.

I'll never forget the first time I tasted cloudy Sauvignon Blanc as it fermented in the winery. It was the 2008 vintage, and the wine tasted rich and creamy, yet zingy and refreshing. I immediately asked "why can't we bottle this?"

The only answer was, "Sauvignon Blanc drinkers want transparent, clear Sauvy B!" Filtering the wine for clarity delivers a light, crisp beverage that is widely associated with the varietal but so different than the magical glass I tasted out of the fermenting tank!

After successfully capturing the fresh magic in 2022 and 2023 with just 100 and 300 cases of Unfiltered produced respectively, we jumped into 1,260 cases produced in 2024. The 2024 wound up being a bit of a departure, showing some Miso protein in its creaminess. In 2025, we've reverted back to the style of the 2022 and 2023, being more draconian in our classification cuts and only utilizing free run and soft press juice in this magical cuvee. Unfortunately, because of the reduction in production, this wine will be highly allocated and mostly limited to our members and the tasting room.

SHARK LABEL: We first planted this varietal purely because the benchmark French Sauvignon Blancs we adored grew on compacted seashells, Limestone. Not only does the vineyard sit on seashells, our weather pattern is totally controlled by the Pacific Ocean. Unique to Point Conception, tagged Great Whites routinely lurk just offshore of the Lompoc winery. Avid surfer and head winemaker Kyle Knapp survived a Great White shark attack at Surf beach, Lompoc, back in 2008; the same year I fell in love with cloudy, fresh Sauvignon Blanc!

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, after an unusually long hang-time on the vine.

Super potent, robust, booming, substantial white wine. Lemon zest and a citrus spectrum shine over the tropical world of guava and tart passionfruit with a saline backdrop. With moments of air, Asian pear flesh emerges. Toast and dry brush create an additional savory note adjacent to the sea salt and racy crispness. Appearance-wise, the transparency denotes a much more classic stunner than the hazy IPA style of the 2024.

Vintage 2025

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 5
Own-Rooted Sauvignon Blanc

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date September 20

Vinification Direct Press, only
free run and first press cut
included

Vatting/Fermentation
Fermented in Neutral 500L
Ermitage Mt. La Vache
Puncheons transferred to
stainless steel for racking

Cooperage & Elevage Neutral
white wine Neutral 500L
Ermitage Mt. La Vache
Puncheons for 4 months

12% Alc by Vol

Stolpman Vineyards

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