

Stolpman

UNI

60% Chardonnay, 40% Roussanne
2260 cases produced



Stolpman's Hedonistic 'Wow' Factor White

Roussanne might be the richest, most decadent white grape in the world of wine. Ripe fruit intensity, and a coating, thick mid-palate delivers a hedonistic "wow" factor not often found in white wines.

Because Roussanne spends months ripening on the vine, slowly developing its signature flavor concentration, the tart acidity of the grape often dwindles by harvest time. At Stolpman, we decided zesty Chardonnay would be the perfect blending compliment. The Chardonnay lends a structured back-bone that refreshes the palate once the Roussanne's up-front wave of flavor ebbs.

Like Santa Barbara's most famous delicacy, urchin harvested off our Channel Islands, the Uni white wine combines decadent richness with delicate precision. We originally created Uni in 2016 as an exclusive for the Uchi Sushi Group out of Austin, Texas. Word quickly got out about the wine, with the help of SommTV's promotion of Uni alongside the release of the Delicacy film. Today, Uni can be enjoyed throughout the US, Japan, and Europe.

Healthy late winter and early spring rains pushed back bud break by a few weeks. Then, the growing season remained moderate without any vintage-defining heatwaves. We harvested Chardonnay in early September for high-acid brightness. Then we waited until the very end of October to pick the last grapes of the harvest, the tiny rust-colored Roussanne clusters. The Roussanne could have hung another day, but we wanted La Cuadrilla to be able to trick or treat with their families!

The color of summertime California hills of golden brush. Straw and honeysuckle ride over a pineapple core. A taut focus drives through the center of the mouth while concentrated fruit richness spreads out and surrounds. With only a few swirls a rich, dense world of fruit arrives with green apple and stone fruit joining the waft of pineapple. A voluptuous wine with mouth filling texture but with a classic, firmly built structure to carry it.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Chardonnay
Block 5 & 10 / Roussanne
Blocks 3, 4 & 7

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date Chardonnay on
September 12 and 19.
Roussanne on October 30, 2024

Vinification Immediately
pressed

Vatting/Fermentation
Fermented in neutral 500L
French Vache Forest Ermitage
Puncheon

Cooperage & Elevage Aged 10
months in neutral 500L French
Vache Forest Ermitage
Puncheon

13% Alc by Vol

Stolpman Vineyards

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441
TEL. 1 805 688 0400