

Stolpman

VIN GRIS

50% Gamay Noir / 50% Trousseau

430 cases produced



Stolpman's Unfiltered Vin Gris

Unbridled with concern over categorizing this wine as a Red or a Rosé, we've pursued the heights of pure deliciousness in our Vin Gris since 2017.

Uncrushed, left whole cluster for two weeks. The untouched grapes sit exposed to air, not carbonic, to allow for supple roundness and secondary flavor and texture to naturally evolve. In 2025, the cepage shifts from 70% Gamay 30% Trousseau to 50-50 Gamay-Trousseau.

Following a dry winter with Spring precipitation trickling into April, vines awoke out of dormancy late. Summer remained cool, further delaying the growing season. The early ripening Trousseau and Gamay weren't delayed like the slower-ripening richer red varietals and picks for these two still occurred in early-mid September. In other words, classic conditions for the fresh, high acid Vin Gris cuvee. *The vibrant red hue in the glass foretells the generous, straight shot of red fruit that gushes through the mouth. A savory deep and shadowy forest note lies underneath with a layer of bramble berry and rose bush merging into the pure red wash. These secondary notes remain just trace as cherry candy dominates with air. Unfiltered and thick-cut, yet so yummy and pure!*

Vintage 2025

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 10 Gamay,
Block 5,6 Trousseau

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date Gamay-
September 3 & 4, Trousseau-
September 16 & 18

Vinification Uncrushed, 100%
whole cluster

Vatting/Fermentation
Combination of concrete and
open top stainless steel with
cloth coverings

Cooperage & Elevage 500L
neutral French vache forest
Ermitage puncheons

12% Alc by Vol