

STOLPMAN

VIOGNIER

BALLARD CANYON
2021

100% Viognier
510 cases produced

VINEYARD

Components
Block 4 Viognier

Harvest Date
September 14 & 24, 2021

WINERY

Vinification
Crushed and Pressed
immediately,
no sulfur added through
fermentation

Vatting/Fermentation
Fermented in neutral, white,
Ermitage 500L barrells

Cooperage & Elevage
8 months in Neutral French Oak
500L Puncheon

BACKGROUND

Initially planted to co-ferment Viognier with Syrah, Viognier has become a quiet favorite with the wine club. With only a few acres planted, the wine seldom makes it out into the world of distribution and sells out upon release.

Like all of our wines at Stolpman, we aim to harvest Viognier for a bright, fresh, and energetic profile.

VINTAGE

A cold spring led to a moderate summer without significant heat spikes through harvest. Over-all, 2021 harvest arrived late, with traditional reds beginning to hit peak ripeness at the end of September and through October. With this even, moderate harvest forecast, we picked 2/3 of the Viognier fruit on September 14 and returned for the final 1/3 a bit riper on September 24.

SENSORY

Ripe peach through to Nectarine tang flecked with citrus and sweet+sour candy. Significant depth and body buoyed by upfront crisp acidity. Certainly a classic Stolpman Viognier for the cuvee's devoted fans!

12.5% Alc by Vol

∞ Estate, So Fresh, Combe ∞

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