

Stolpman

VIOGNIER

100% Viognier

410 cases produced



Stolpman's Bright & Fresh Viognier

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

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

After healthy winter rains, the mature Viognier vines were dry farmed for a second year in a row for a concentrated crop of tiny grapes. After a late bud-break, a moderate growing season ensued with slow ripening. A warm September led to harvesting the early-ripening Viognier on September 19th.

White fleshed pear backed with jasmine and firm nectarine. The fruit layer continues over a toasty upfront structure on the midpalate and then fresh stone fruit carries through the finish. Polished and put together, the 2024 clearly benefits from the two separate harvest dates as it shows more seductive ripeness than previous vintages but it's still sophisticatedly elegant and energetic.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 4 Viognier
planted in 1999

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date September 19

Vinification Immediately
pressed

Vatting/Fermentation 50%
Stainless Steel and 50% neutral
500L French vache forest
Ermitage puncheon

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

12.5% Alc by Vol

Stolpman Vineyards

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