

Stolpman

L'AVION

93% Roussanne, 7% Chardonnay
560 cases produced



Stolpman's Old Vine Roussanne

We have a singular opportunity to make opulent, intriguing Roussanne. Our southern location near 34 degrees latitude gives the Roussanne grapes intense sunshine to tan the grapes their namesake "Rousse" or Rust color. Limestone soils and pacific-influenced cold nights combine to maintain acidity late in the year. Low humidity and high winds keep the grapes clear of mold and for better or worse, we never get significant rainfall through harvest. We can "wait out" the late-ripening grape until it is perfectly golden and concentrated.

La Cuadrilla takes every possible effort in the vineyard to optimize the potential of our Roussanne fruit. In the late summer we pull every leaf away from the fruit to allow for full sun penetration. Then, about a month prior to harvest, when the sun-exposed side of each cluster tans, but the inside of the cluster remains green, every grape cluster is gently hand-rotated 180 degrees to facilitate an even suntan. We could not make L'Avion without the focus and determination of our full-time crew, La Cuadrilla.

Wine destined for L'Avion must go through three cuts. First, only the two older blocks of Roussanne are eligible for L'Avion. Then, only the prettiest, evenly "Rousse" - or sun tanned - clusters are selected by La Cuadrilla. And last, we select only our favorite barrels for L'Avion. At the end of the day, L'Avion accounts for 25% of our total Roussanne production each year.

In the late 1930s, teenage cattle rancher Anchor Johnson and his buddies landed their rickety plane down the straight chute where Roussanne is now planted. The young men parked the plane under the oak tree at the end of the dirt strip. Roussanne rows now run lengthwise along the old runway, creating the inspiration for the lanes on the L'Avion label.

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate, and weather didn't warm up until the second week of September. The beautifully concentrated 2024 vintage is the perfect match for this powerful cuvee.

Even upon release, the 2024 L'Avion might be the deepest gold in color in the past 20 vintages. Normally it takes a decade for the wine's shade to hit the magic "oro" that radiates magic hour lighting across the room when decanted.

Honeysuckle booms and echoes off the glass rim with traces of oak framework that only pretend to civilize the golden beast. Honeysuckle trumps the typical golden pineapple, with ripe juicy pear playing a secondary note. Deep, sultry, and smooth, the 2024 cements L'Avion as a wine in a class of its own. The easy parings of seafood in butter sauce will work gloriously, but don't be afraid to push this big beauty into game poultry all the way to flavorful pork pairings.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon
AVA

Components Block 4 and 7
Roussanne, 25 year old vines

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date October 31
Roussanne, September 19
Chardonnay

Vinification Native fermentation
at 72 degrees Fahrenheit

Vatting/Fermentation New
and Once Used white wine
500L Ermitage Vache Forest
Puncheons

Cooperage & Elevage
Racked in March to neutral
neutral 40HL Ermitage
Fourde and new 500L
Ermitage Vache Forest
Puncheons

13.5% Alc by Vol

Stolpman Vineyards

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