

Stolpman

UNI

80% Chardonnay, 20% Roussanne
1650 cases produced



Stolpman's Hedonistic 'Wow' Factor White

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 / Hai Hospitality 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.

While the blend has evolved into Chardonnay dominance in percentage, the potent Roussanne still shows itself in the wine's ripe, rich, and smooth profile.

Following a dry winter with Spring precipitation trickling into April, vines awoke out of dormancy late. Summer remained cool, further delaying the growing season. Because of 2025's late ripening, lower vine yield became even more critical in 2025. Vines with less grapes to ripen were able to do so by mid-September into October, after an unusually long hang-time on the vine. Early ripening Chardonnay benefitted from longer hang-time to develop subtle nuance. Like usual, the perpetually lazy Roussanne shrugged off the cool conditions of 2025 and ripened at its own pace by mid-November.

Rays of yellow lemon over straw and subtle oak. An effortless, airy apple and pear come to life with an easy, mellow charm. The rich, smoothness is so easy it almost goes unnoticed unless compared to most any other white wine, the latter showing thin and acidic in contrast. The 2025 Uni simply floats through the mouth.

Vintage 2025

Region Stolpman Estate
Vineyard & Santa Barbara
County

Components Estate
Roussanne, Estate Chardon-
nay and Old Vine Santa
Barbara County Chardonnay

Harvest Date Estate
Chardonnay on September
19 and 23, SBC Chardonnay
October 13 and 31, Roussanne
on November 5 and 13

Vinification Native fermen-
tation at 72 degrees Fahren-
heit

Vatting/Fermentation SBC
Chardonnay fermented in
Stainless Steel for 3 weeks, all
Estate Chardonnay and
Roussanne fermented in
neutral and 3rd fill white wine
500L Ermitage Vache Forest
Puncheons

Cooperage & Elevage
Neutral white wine 500L
Ermitage Vache Forest
Puncheons for 9 months

12.5% Alc by Vol

Stolpman Vineyards

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