

# Stolpman

## VIOGNIER

100% Viognier  
520 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 our wines at Stolpman, we aim to harvest Viognier for a bright, fresh, and energetic 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. The long, cool growing season granted the otherwise early ripening Viognier with over 2 weeks longer on the vine than in 2024. More time to generate flavor nuance and tactile layers.

*An unusually deep straw yellow color belies the concentration of the 2025 vintage. Poached pear, toasty oak, and white flower petals dominate the nose while crisp, crunchy pear and firm peach hit on the front palate. By the middle of the mouth, the wine feels deep and mouth-filling. Those rich sensations are then lifted by taut, high-toned freshness on the finish alongside wispy peach skin over the still-rich textures. A slice of honey dew melon runs through the mouth further playing into the delicate yin yang of ripeness versus high acid balance. A stunner of a Stolpman Viognier!*

**Vintage** 2025

**Region** Stolpman Estate  
Vineyard, Ballard Canyon  
AVA

**Components** Block 4 Estate  
Viognier and own-rooted  
planting below Great Places  
Ruben Solorzano

**Farming** CCOF Organic  
Certified & Demeter Biody-  
namic Certified

**Harvest Date** GP Ruben on  
October 13, Block 4 on  
October 29th

**Vinification** Settled prior to  
native fermentation at 60  
degrees Fahrenheit for two  
weeks then racked

**Vatting/Fermentation** 50%  
neutral white wine 500L  
Ermitage Vache Forest  
Puncheons, 50% Stainless  
Steel

**Cooperage & Elevage**  
Neutral white wine 500L  
Ermitage Vache Forest  
Puncheons

12.5% Alc by Vol

Stolpman Vineyards

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441  
TEL. 1 805 688 0400