Stolpman

CHARDONNAY

100% Chardonnay
250 cases produced



Stolpman's Estate Grown Chardonnay
Stolpman has long possessed 3.5 acres of Chardonnay used for blending in both L'Avion and Uni bottlings. For the first time in 2023, Stolpman bottled a varietal Chardonnay, a blend of the Estate and source vineyards. We fell in love. For our sophomore effort in 2024, we focused 100% on the intensity of the dry-farmed Limestone Estate and the results compelled us to repeat it in 2025.
Fermentation and aging in concrete gives the full bodied, robust Chardonnay a smooth supple softness. We plan to keep the Estate Chardonnay production tiny at 250 cases, only enough for our wine club members to enjoy!
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 Chardonnay with over 2 weeks longer on the vine than in 2024. More time to generate flavor nuance and tactile layers.
Ripe lemon, grapefruit, and pomegranate spray a rainbow mist over dry summer brush. The citrus rides an open face into crisp pear and river rock minerality. Airy melon flesh gives way to mid-palate substance and largess. The broad powerful surge channels through framing wet stone and oak staves. All the while, a sunny brightness keeps the wine energetic and captivating from the nose through the finish. A playful stone fruit skin fuzziness dances uninhibited through the mouth, adding another elevated tactile layer. Easy Breezy in its enjoyability despite the structure and depth found on second blush.

Vintage 2025

Region Stolpman Estate Vineyard, Ballard Canyon AVA

Components Block 5 own-rooted Chardonnay

Harvest Date September 2025

Vinification Immediately pressed and settled in stainless steel for 24 hours before racking

12.5% Alc by Vol

Vatting/Fermentation
Concrete Oval Tank with top hatch open. Cold 5 week long fermentation

Cooperage & Elevage
Neutral white wine 500L Ermitage Vache Forest Puncheons for 6 months

Farming CCOF Organic Certified & Demeter Biodynamic Certified

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