



— COMBE — TROUSSEAU

Stolpman Vineyards
Ballard Canyon
2016



BACKGROUND

Pete Stolpman's esoteric collaboration is labeled "Combe" referring to the French word for a small sheltered valley within a vineyard.

Sometime around 2010, Pete became convinced of the great potential for the pale red Trousseau grape on the Limestone soils of Stolpman Vineyards. We decided to make a light red Trousseau and a Trousseau Pet'Nat (the only Pet'Nat of Trousseau in the world). The first vintage was 2014, and we now have 2.3 acres of Trousseau planted. Next, we decided to plant Chenin Blanc, and the 1.5 acres we grafted gave us our first wine in 2016. In 2017 a .5 acre block of Gamay will come online, most likely to be blended with Trousseau.

We will potentially plant Poulsard, Savignin, Granget, and Mondeuse in experimental trial quantities in 2017.



TECH

VINEYARD COMPONENTS

Block 3 Trousseau

COOPERAGES & ELEVAGE

Neutral French Oak barrels

VARIETAL BLEND

100% Trousseau

RELEASE DATE

May 2017

VINIFICATION

native Fermentation in open top
concrete tank

BOTTLED DATE

January 24, 2017

FINAL ANALYSIS

alcohol: 13%

HARVEST DATE

August 30, 2016

VATTING/FERMENTATION

de-stemmed, 12 day fermentation

TOTAL PRODUCTION

300 cases



TASTING & TECH

Much like the 2014 Trousseau harvest, 2016 returned us to healthy yields, where Trousseau is happiest. The resulting wine is light and flirty with juicy berry notes.

In an effort for fruit purity, we de-stemmed all of the Trousseau and allowed it to natively ferment in Concrete. The wine spent just over 4 months in neutral barrel before being bottled early, for freshness.

Popping with light-bodied fruit aroma and flavor, 2016 Trousseau has the purest expression of any of our Trousseau efforts to date, with just subtle hints of dried herbs beneath the playful high-toned rhubarb and Bing cherry profile. A bright acidity further lifts the wine as it sails through the mouth, silky and velvety. Utterly delicious – a "vin de soif" – wine for thirst!