



— COMBE — Trousseau

Stolpman Vineyards
Ballard Canyon
2018



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 for the Trousseau wines was 2014, and we now have 3.5 acres planted to the varietal. Next, we decided to plant Chenin Blanc, and our 1.5 acres of Chenin began producing in 2016. 2019 will mark the first production of a half-acre each of Gamay and Mondeuse.

We continue to propagate Poulsard and Savagnin and we hope to start seeing fruit within a few years.



TECH

VINEYARD COMPONENTS Block 3, 5 Trousseau	COOPERAGES & ELEVAGE Neutral 500L French Oak Puncheons
VARIETAL BLEND 100% Trousseau	RELEASE DATE May 2019
VINIFICATION 67% de-stemmed, 33% whole-cluster	BOTTLED DATE Feb 18, 2019
FINAL ANALYSIS alcohol: 12%	HARVEST DATE September 7, 2018
VATTING/FERMENTATION concrete & stainless steel	TOTAL PRODUCTION 450 cases



TASTING & TECH

AT THE WINERY

This year we fermented 2/3 of the Trousseau de-stemmed and 1/3 whole-cluster. Lots were kept separate to taste the result of each and we decided the two complimented each-other. The whole cluster portion granted a bit of structure and delicate savory notes to the pure juiciness of the de-stemmed wine.

Only one pump-over per day to circulate the juice until half way through fermentation, when we employed a once-daily punch down, for 3 consecutive days, to extract more color from the skins. This wine consists of only free run (no press wine) to maintain purity.

Bottled without sulfur or other additions.

SENSORY

The progression of Combe Trousseau has been a fun ride to experience in a very short time period:

First came the light-bodied funkiness of 2014 and 2015 .

The more elegant and complex 2016 stepped up the depth.

The cohesive purity of 2017 then took the cake.

The 2018 holds up the trend in packing pleasure and nuance into a fun, light-bodied red wine. Cherry juice and a voluptuous mouthfeel – pure deliciousness. It seems we've gained a handle on this finicky varietal!