



# COMBE CHENIN BLANC

Stolpman Vineyards  
Ballard Canyon  
2016



## BACKGROUND

Pete Stolpman's esoteric project 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 came online, most likely to be blended with Trousseau.

We planted Poulsard, Savignin, Granget, and Mondeuse in experimental trial quantities in 2017.



## TECH

VINEYARD COMPONENTS  
Block 4

VARIETAL BLEND  
100% Chenin Blanc

VINIFICATION  
de-stemmed & pressed

FINAL ANALYSIS  
alcohol: 12.5%

VATTING/FERMENTATION  
Fermented in a New 500L French  
Puncheon & then transferred to a  
neutral 300L French cigar  
immediately upon reaching dryness

COOPERAGES & ELEVAGE  
4 months in Neutral 300L Cigar after  
fermenting in new French oak

RELEASE DATE  
May 2017

HARVEST DATE  
August 30, 2016

TOTAL PRODUCTION  
35 cases



## TASTING & TECH

The first vintage of the newly grafted Chenin Blanc gave us extremely conservative yields. The resulting wine shows both beautiful flavor concentration and graceful balance.

The quantity of Chenin Blanc - barely  $\frac{3}{4}$  of a ton - was so small we decided to borrow one of our Lompoc Wine Ghetto neighbor's miniature press to efficiently pop all the grapes. The juice was fermented in a new Ermitage 500L French Oak puncheon and then transferred to neutral oak for secondary fermentation.

Quince, Pear, and honeysuckle on the nose with a punchy palate and vibrant acidity. We are very excited to bottle this wine "sans soufre" - without added sulfur. Please decant and serve cool (not too cold). The wine is delicious now but we expect it age 10+ years.