



— COMBE — PET'NAT TROUSSEAU

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 3 Trousseau

VARIETAL BLEND

100% Trousseau

VINIFICATION

Native fermentation in stainless steel

FINAL ANALYSIS

alcohol: 11%

VATTING/FERMENTATION

crushed & pressed, fermented to 1.2 brix & then bottled under crown-cap

COOPERAGES & ELEVAGE

Disgorged in March, re-crown-capped

RELEASE DATE

May 2017

HARVEST DATE

August 22, 2016

TOTAL PRODUCTION

550 six -packs



TASTING & TECH

Crushed, pressed, and fermented down to 1.2 brix, the wine was then bottled under crown-cap to finish fermenting. Fermentation within the bottle naturally creates the desired carbon dioxide bubble. In March we disgorge – or remove the yeast sediment – from each bottle, and replace the crown cap.

When tasted fresh, within the first year, Combe Trousseau Pet'Nat drinks pure and zesty with a brilliant pop of fizz. With time, the Pet'Nat develops more tropical fruit tones and weight. The 2016 shows inviting notes of apple, pear, and cherry with a soft and creamy palate. The mousse is fine and gentle. Very inviting!