

STOLPMAN VINEYARDS

BALLARD CANYON

L'AVION 2012 *Roussanne*

TECH

VINEYARD COMPONENTS

blocks 4 & 7

VARIETAL BLEND

100% Roussanne

VINIFICATION

fermented entirely in new Ermitage 500L,
careful measure to prevent oxidation of the
juice & wine

FINAL ANALYSIS

alcohol: 13.5%

VATTING/FERMENTATION

new 500L Ermitage French Puncheon, 48
month aged medium toast, Vache Forest

COOPERAGES & ELEVAGE

100% New Ermitage 500L puncheon
fermentation & elevage

RELEASE DATE

April 2015

HARVEST DATE

November 2012

TOTAL PRODUCTION

520 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

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NOTES

VINTAGE

With a return to moderate, ideal growing conditions after the cooler years of 2010 and 2011, we jumped on the opportunity to craft a L'Avion release of unprecedented quality. To bring the wine to the next level, we declassified an unprecedented volume into the 2012 Stolpman Roussanne, leaving only 550 cases of L'Avion - the lowest production since 2004.

Held an additional year after bottling, the rich unfiltered white wine stays true to its signature honey-suckle, pear, golden pineapple, white flower seductiveness. Perhaps the defining factor of 2012 is the brightness the wine carries with it. Despite the warmth of the year, the 2012 shows fresh and balanced. The 2012 L'Avion is a more intense, nuanced, and integrated version of the 2012 Roussanne.

Rather than refer to L'Avion as the Estate's "reserve" Roussanne, we choose to call it the "cherry-picked" selection. When sugars approach the optimal window, La Cuadrilla picks only the grape clusters that appear evenly sun-tanned - the namesake "Rousse" or rust color. The golden skin color denotes concentration of ripe flavors. Being the first clusters to hit the sweet spot, the grapes bound for L'Avion retain acidity to add a naturally zesty finish.

PUNCHEONS

100% new French 48 month-aged, medium toast 500L Ermitage Puncheons, exclusively from the Vache forest, frame the opulent Roussanne into the beautiful, age-worthy "red-wine-drinker's-white" unique to the world of wine. Because L'Avion naturally exudes the richest, thickest texture of Rhone white varieties, and pretty much any white varietal for that matter, the oak buttressing is important to contain and support the concentrated front plate and delineate an edge to the otherwise oily finish.

We've chosen large 500L puncheons, over twice the size of normal barrels used in California, not only to hit our desired level of New-Oak influence, but to guarantee the absolute best oak barrels in the world. Much like a huge steak in a great restaurant, the biggest portions only come from the tender middle, whether we're talking about a loin or an oak tree. Proudly, Stolpman Vineyards receives the majority of large-format barrels produced each year from the entire Vache forest.

Sacrificing precious room in the winery, we hold the large L'Avion barrels through the 2013 vintage and bottled the wine in March of 2014. The extended barrel age allows the dense fruit flavors to bond with the oak. Then, we further sacrificed cash-flow by cold-storing the wine for an additional year in bottle before release. The bottle age allows the fruit to flesh out further, and the oak recedes from the nose to the back of the palate.

Once again to play into the richness of the wine, we bottle L'Avion unfiltered. In short, 2012 L'Avion reflects our proudest effort in the realm of 100% Roussanne.