

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SOFRESH

MONDEUSE
BALLARD CANYON
'MAL DOUX'
2022

TECHNICAL

VINEYARD COMPONENTS

block 4 mondeuse

VARIETAL BLEND

100% mondeuse

VINIFICATION

100% de-stemmed

FINAL ANALYSIS

alcohol: 11.5%

VATTING/FERMENTATION

fermented in small stainless steel

COOPERAGES & ELEVAGE

neutral 500L French Ermitage Vache Forest
Puncheons

RELEASE DATE

November 2023

HARVEST DATE

October 20, 2022

TOTAL PRODUCTION

98 cases

VINTAGE

A second year of drought reduced our 2022 yields and led to a small crop. Our vines naturally set only a few tiny clusters each, resetting themselves after over-delivering a healthy 2021 yield despite the lack of rain. A labor day heatwave accelerated ripeness across the vineyard, and allowed the Mondeuse to get the ripest we have ever seen, enabling us to make a monocepage red wine from the grape for the first time. Even with the reduced yield and heat, we didn't pick the slow ripening Mondeuse until late October!

SENSORY

Mulberry and black cherry dominate the nose with foresty, mossy notes beneath. Fresh and nervy with just a note of violets and black plum. The fresh firm red fruit carries through the finish with light but grippy tannin. A light bodied wine right on the exciting edge of ripeness.

BACKGROUND

We have .5 acres of Mondeuse planted primarily to lend acidity and color to our trousseau Pet'Nat. Mondeuse hails from the Savoie region of France and there are few other vineyards in California planted to the varietal. Mondeuse ripens extremely slowly while retaining its acid, and never develops high sugars.