

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SOFRESH

100% CHENIN BLANC
BALLARD CANYON
'PET'NAT'
2022

TECHNICAL

VINEYARD COMPONENTS

block 4 chenin blanc

VARIETAL BLEND

100% chenin blanc

VINIFICATION

immediately pressed prior to fermentation

FINAL ANALYSIS

alcohol: 10.5%

VATTING/FERMENTATION

fermented in stainless steel and then bottled and
crown capped with 1.2 brix remaining

COOPERAGES & ELEVAGE

aged in bottle with a crown cap closure for 8 months
prior to disgorgement

RELEASE DATE

November 2023

HARVEST DATE

August 30, 2022

TOTAL PRODUCTION

480 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. We harvested the Chenin Blanc destined for Pet'Nat just before a significant Labor Day heatwave in order to ensure the wine retained its crisp acidity and refreshing lightness.

SENSORY

On the nose, lime zest and a range of lemon from verbena, to curd, to even lemon drops waft up with the pop of the bubbles. Crunchy green apple rides along a chiseled, linear profile cushioned with soft, plush foam. Bone dry and high-toned with racy, fresh acidity.

BACKGROUND

We have been making still Chenin Blanc since the 2017 vintage and we began making the sparkling "Petillant Naturel" version since 2022. Our experience making Pet'Nat began in 2014 with the Combe Pet'Nat made with the pale red grape Trousseau, for a sparkling rose-colored wine. Chenin Blanc has a long sparkling tradition in the Loire River Valley, perhaps most notably from Vouvray, and by utilizing the natural sugar of the grape to finish fermenting in the bottle, creating co2, we are able to deliver a "fresh" version of sparkling Chenin Blanc.