

# STOLPMAN

≠ Estate, So fresh, Combe ≠

## SAUVIGNON *Blanc* 2019

### TECH

#### VINEYARD COMPONENTS

Block 5 & 8 Sauvignon Blanc

#### VARIETAL BLEND

100% Sauvignon Blanc

#### VINIFICATION

Pressed to settling tank

#### FINAL ANALYSIS

alcohol: 12.5%

#### VATTING/FERMENTATION

3 week cold native fermentation

#### COOPERAGES & ELEVAGE

60% Stainless Steel, 40% Neutral French  
Ermitage 500L Puncheon for 4 months

#### RELEASE DATE

April 2020

#### HARVEST DATE

September 10-11 and 18-20

#### TOTAL PRODUCTION

3800 cases

### NOTES

#### BACKGROUND

It's all about the Limestone! The great Sauvignon Blanc vineyards of the Loire Valley lie on white rock, so we decided to plant an experimental 2 acre block on our Limestone outcropping. After selling the crop for a few vintages, Stolpman bottled its first Sauvignon Blanc from the 2008 vintage. We fell in love with the wine and have since planted 8 more acres.

We take great pride in treating our Sauvignon Blanc like every other varietal in the vineyard. We withhold irrigation to ensure concentration of flavor and interesting textures. 2 of the 10 acres are own-rooted high density vineyards, and these low yielding vineyards grant richer texture and heightened complexity to the overall cuvee. This portion is aged entirely in neutral oak to round out the intense angularity.

#### VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018.

#### SENSORY

Lemon, citrus spray and a zesty texture on the front with dried hay behind. Riper citrus blooms as the wine warms up in the glass but the palette remains pin-point razor-sharp focused and crisp – yet without any austerity. Much more than just yummy fruit, the 2019 Sauvignon Blanc carries a confident sophistication.