

SO FRESH

SKIN CONTACT

LIMITED EDITION, ESTATE GROWN
75% Chardonnay / 25% Trousseau
78 cases produced



LIMITED EDITION! Estate Orange

Skin Contact reflects the convergence of two different paths of experimentation.

Since 2016 we've made the unfiltered Uni white blend which has recently become Chardonnay dominate. To enhance the rich texture of Uni, we stir the lees prior to bottling. We've also dabbled in fermenting Chardonnay on the skins in order to enhance the mouthfeel of the wine.

Meanwhile, we've made a light bodied Vin Gris from our different Trousseau blocks since 2017. In 2023, taking advantage of the late harvest that gave us more time to ponder and strategize, we expanded our Vin Gris trials to both Gamay and Mondeuse. This resulted in several different Vin Gris lots that we sat down to taste, alongside our other non-traditional fermentations. One of the early picks of Trousseau showed super savory and herbal with a lighter, rose color. This small, tart trousseau lot didn't fit into the darker, yummiier 2023 Estate Vin Gris. However, it gave the skin contact Chardonnay an entirely new dimension! This unconventional blending of "white" wine with "red" seemed logical because both came from own-rooted blocks growing right next to each other on the hill leading up to Villa Angeli.

Healthy late season rains pushed back 2023 bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. By late September, with no other red grapes near ripening, we began to do small harvests of Trousseau, Gamay, and Mondeuse for lighter, lower alcohol wines. Chardonnay harvest wound up being one of the latest ever, but the fruit remained in pristine condition and retained acidity well into October.

Tangerine, loquat, and lemon ride above a "mandarins and cream" ripeness. Delicate, lively white peach and jasmine play over the thicker brush of unfiltered texture. A subtle hoppy note might win over beer connoisseurs that yearn for the perfectly balanced pilsner and not just the powerhouse of an IPA, as long as said beer drinker accepts the beautiful fruit of a masterfully blended orange wine!

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 5
own-rooted Trousseau, Block 5
own-rooted Chardonnay

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date Trousseau
September 19, Chardonnay
October 16

Vinification Chardonnay

Whole-Cluster foot-trod 9 day
fermentation before pressing.
Trousseau fermented
un-crushed under cloth in
stainless steel for 2 weeks prior
to pressing

Vatting/Fermentation: Native
fermentation

Cooperage & Elevage 500L
neutral French Vache Forest
oak puncheons for 5 months

12% Alc by Vol

Serve chilled

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