

STOLPMAN VINEYARDS

BALLARD CANYON

VIOGNIER 2017

TECH

VINEYARD COMPONENTS

block 4 Viognier

VARIETAL BLEND

100% Viognier

VINIFICATION

Crushed and Pressed immediately, no sulfur added through fermentation

FINAL ANALYSIS

alcohol: 13.5%

VATTING/FERMENTATION

70% stainless steel tank, 30% neutral French 500L oak puncheons

COOPERAGES & ELEVAGE

7 months aging in tank and oak puncheon

RELEASE DATE

October 2018

HARVEST DATE

August 29 & 31, 2017

TOTAL PRODUCTION

310 cases

NOTES

BACKGROUND

Initially planted in case we want to co-ferment Viognier with Syrah, Viognier has become a quiet favorite with the wine club and in the tasting room. With only a few acres planted, the wine seldom makes it out into the world of distribution.

VINTAGE

The early-ripening Viognier enjoyed a warm, moderate growing season. After March rains, mild weather allowed for a healthy crop and we harvested the Viognier before any significant heat events.

AT THE WINERY

We aim to showcase the purity of the Viognier varietal profile and the expression of our site. Careful, gentle pressing ensures the Viognier stays delicate and the wine is aged without new oak. In 2016 we separated two distinct press cuts, one at almost no pressure and one that extracted about 40% more juice from the skins and pulp. We ended up preferring the weight and texture of the combined lots and blended the two four months prior to bottling. We also inhibited malolactic fermentation to keep the wine fresh and lively.

SENSORY

Fresh, crunchy pineapple and firm tropical fruits skate over a flinty crispness while maintaining substantial weight through the palate. Taught pear, tangy lemon and then an interesting blood orange flavor almost hinting at red fruit. Wild honeysuckle - sucked right out of the plant - closes the pure, lively wine out with a smile.