

STOLPMAN VINEYARDS

BALLARD CANYON

VIOGNIER 2018

TECH

VINEYARD COMPONENTS

block 4 Viognier

VARIETAL BLEND

100% Viognier

VINIFICATION

Crushed and Pressed immediately, no sulfur added through fermentation

FINAL ANALYSIS

alcohol: 13%

VATTING/FERMENTATION

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

COOPERAGES & ELEVAGE

10 months in 50% Neutral French Oak 500L Puncheon / 50% Stainless Steel

RELEASE DATE

October 2019

HARVEST DATE

September 9 2018

TOTAL PRODUCTION

205 cases

NOTES

BACKGROUND

Initially planted 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.

Like all of our wines at Stolpman, we aim to harvest Viognier for a bright, fresh, and energetic profile.

VINTAGE

The picture-perfect 2018 harvest - sans heat events - allowed the viognier fruit to develop character while the fruit remained taut and pert on the vine - with plenty of acid and tension.

AT THE WINERY

The 2018 Viognier certainly didn't keep us up at night worrying as nothing short of outright negligence would have marred the beautiful fruit purity we tasted in the grapes. The team decided to further the depth of character with 50% neutral oak aging. The other half stored in tank allowed the wine to retain freshness.

SENSORY

Crunchy pear best describes the upfront structure and a proper ripeness emerges through the mouth, complimented by firm yellow nectarine. The wine packs concentration within the crispness with notes of honey and straw. Perfect for a pre-sunset golden hour toast, the wine is down-right pretty.