

STOLPMAN

VIOGNIER

BALLARD CANYON
2022

100% Viognier
398 cases produced

VINEYARD

Components
Block 4 Viognier

Harvest Date
September 13 & 28

WINERY

Vinification
Crushed and Pressed
immediately,
no sulfur added through
fermentation

Vatting/Fermentation
100% stainless steel tank, kept
cold at 58 degrees Fahrenheit

Cooperage & Elevage
8 months in Neutral French Oak
500L Puncheon

BACKGROUND

Initially planted to co-ferment Viognier with Syrah, Viognier has become a quiet favorite among wine club members. With only a few acres planted, the wine seldom makes it out into the world of distribution and sells out upon release.

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

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. A Labor Day heatwave further intensified the ripe flavor concentration of the tiny clusters.

SENSORY

Piercingly focused pear and peach with an alluring depth. Upfront crispness in the mouth backed by toast and hay. Linear, laser beam focus, fruit and acid cohesively bonded, yet with sensual, soulful curves of lasting concentrated fruit. Stone fruit resides in the mouth after each sip, even after the bottle is empty far too soon.

12% Alc by Vol

∞ Estate, So Fresh, Combe ∞

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441
TEL. 1 805 688 0400