

Stolpman

CHENIN BLANC

100% Chenin Blanc
175 cases produced



Stolpman's Chenin Blanc

In 2016, we sought out a rare strain of "yellow" Chenin Blanc that turns color before it reaches peak ripeness. Once yellow, the resulting wine becomes substantial and mouth-filling rather than creating a leaner, crisper style. We spent six vintages refining our winemaking approach to Chenin Blanc under our experimental "Combe" label before debuting the grandiose 2023 vintage.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. On September 29th, La Cuadrilla made a pass through the Chenin and harvested any remaining green clusters for Pet'Nat. Aided by unusually high daytime temperatures in early October, we returned to cherry pick evenly yellow clusters on October 5, and then finished the stragglers on October 9th.

Wide open, inviting, buttery depth even on the nose. One of the biggest white wines I've ever smelled or tasted. Fresh apple following a continuum into poached apple drizzled with cognac. Tactile layers of chai latte creaminess and tiramisu. A white wine designed for a warm, dark wood paneled saloon room, oak fire roaring, with rain drizzling over the ancient mossy roof. Speaking to 7 year old August Stolpman's culinary passion, this Chenin could even pair with cinnamon and brown sugar churros.

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 4 Chenin
Blanc

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date October 5 & 9

Vinification Direct Press prior
to fermentation

Vatting/Fermentation Neutral
500L French Oak Ermitage Mt.
La Vache Puncheon

Cooperage & Elevage 15
months in neutral 500L French
Oak Ermitage Mt. La Vache
Puncheon

12.5% Alc by Vol